

2012 CITY OF CHANDLER CENTENNIAL



Southside Neighborhood: 100 Years of Recipes and Stories

1912-2012



Arizona
Humanities
Council

Sharing cultures. Enriching communities.



Chandler • Arizona

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Chandler, Arizona

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Pictured on cover, clockwise: Delfina Centeno-Vega; Emma, Willie and Gladys Arbuckle; N.J. Harris; Noel and Dida Waterfield; son of Ramon and Modesta Muñoz

Southside Neighborhood: 100 Years of Recipes and Stories

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*My Mom's Recipe
Seated in Her Favorite Chair*

Surrounded by her beautiful flowers garden
Growing everywhere
The fence, under the tree, and side of house.
Mom's folded arms, hands. Her heart filled
Together with despair
Four Sons in U.S. service.
Two teenagers at home
Couldn't spare.
Two daughters raising families,
One in Nursing College.
Mom worked cleaning other folks houses, washing,
hanging clothes, ironing
Scrubbing floors, shining silverware. Then her own chores of work
Mom's health unknown.
Made her way to church often
Next door.
Praise and worship.
She adored
Sunday school, prayer B.Y.P.U.
Night service too.
In the back yard Dad was busy, planting. Watering,
Cutting weeds building chicken pen, feeding chicken,
and gathering eggs.
He had grapes, oranges. Cantaloupes and watermelons.
Mom's cooking pots were filled with fresh vegetables
Beans, beets, cabbage, carrots, cucumbers, string beans, sweet corn,
green onions,
Garlic, red pepper, and tomatoes.
Her pots were steaming hot with good eating food out of Dad's garden
How Mom did it she threw in a pinch of this and a hand full of that
Mixed with a skillet cornbread, bisques, and cakes.
Raisin cobbler, peach cobbler, sweet potato pies, soft teacakes
and baked sweet potatoes. An enjoyable meal made from scratch,
Mixed with sweet Kool-Aid, and cold Iced tea.
Never a meal without dessert.

-by Ruth Payne Franklin, 2012

Foreword

Over the past hundred years, those who came to Chandler have been building a neighborhood, a community, a city. All who have come, no matter how brief the stay, have contributed. This cookbook is a tribute to their accomplishment. It is important to note no matter what their ethnic bearing all have participated.

The dream of the founder of Chandler, Dr. A. J. Chandler, became reality as vibrant people, by whatever means, came and melted into the mix. Some walking, some on horseback, stagecoach, railroad and automobile. Some came by chance, others by choice. Opportunities did abound.

Dr. Chandler's dream of an oasis in an arid land took shape from the first stake driven into the ground. People bought the idea and streetscapes appeared, houses were built, commercial entities became visible.

Dr. Chandler found himself in the land development business. He did not have second thoughts on this new venture. He met it head on. What a jewel we have today because of this man's perseverance. Chandler continues to evolve into the city envisioned by the pioneering spirit of Dr. A. J. Chandler.

This cookbook contains a collection of food recipes that were developed by residents throughout Chandler's history. It will acquaint contemporary Chandler citizens, and others, with meals prepared by their predecessors.

Citizens of Chandler have had a varied history of development. There are those who are living today who can attest to the fact that Chandler is unique. One of the ways we can verify the uniqueness is through the foods that were consumed.

We collected information for this book by visiting families of one of Chandler's oldest neighborhoods. In so doing, we were reacquainted with families and also made new acquaintances. This experience in itself was most rewarding. We sometimes were privileged to sample food prepared by the families. The experience brought a reality to us that was beyond comparison. This action emphasized the part individuals played in family life on a daily basis over a course of years—to be exact—a century.

This collection of stories and food can certainly be appreciated by the reader and heighten the interest he or she will find in the unique recipes.

One can imagine the excitement and joy experienced by the originators.

This book is worth reading if one wants to become knowledgeable about Chandler and its development. It is rich in cultural and culinary values. The people and their foods make the reading of this book a very “tasteful” experience. The reader will be encouraged to experiment in the preparation of the foods presented here.

Coy C. Payne

Former Mayor, 1990-1994

City of Chandler

Acknowledgements

Our primary thanks goes to the families of *Southside* who shared many memories and recipes with us. The stories you told offer a testimony to the deep and diverse history we have in Chandler, and the pride we have in our community. We couldn't have done this project without the guidance and participation of our Advisory Committee, composed mainly of former residents of the neighborhood. They helped us tell the story, publicize the project, gather up family stories, and even walked the neighborhood to encourage all residents to participate. We also appreciate the work of the project staff team, and Nate Meyers, Chandler Museum Curator of Collections; Earnest Robinson, Chandler Unified School District, who provided us with research materials and photos; and Gordon Benson, who transcribed the oral history interviews.

Special thanks, of course, goes to the Arizona Humanities Council (AHC) as a major financial partner, as well as the Chandler Historical Society and the Community Documentation Program. Without the support of these organizations, this special Chandler Centennial book would not exist. We also thank the Human Relations Commission who supported us in this effort and helped us secure the AHC grant to get the project off the ground.

Introduction

As we in Chandler commemorate our 100th birthday in May of 2012, we also celebrate and honor the stories of the families who have come before us. The Chandler of today would not exist without the hard work and successes of those who labored in the fields, opened a small business, swept floors, taught students, and much more. This book, *Southside* Neighborhood: 100 Years of Recipes and Stories, shares the experiences and food of some of our oldest African American, Hispanic, and Anglo families in Chandler. This neighborhood history cookbook showcases our cultural and ethnic diversity, which today has grown even more varied.

Southside has existed since the earliest years of Chandler, located for many years south of the city limits. Historically, *Southside* was the main neighborhood for African Americans and Hispanics. We selected the historical name of “*Southside*” for the purposes of this book although residents have also called the area Southtown, South Chandler, Winn’s Addition, and N.J. Harris/Kesler.

With the approach of our 2012 Centennial year, it seemed the perfect time to look back at this neighborhood and the many families who have contributed to Chandler. We’d like to thank those families who took time to submit their memories, recipes, and photos to us, as well as those who agreed to an oral history interview. Some of the stories also come from oral histories in the Chandler Museum collection, as well as a number of the photographs in the book. Other history came from information collected through the “When Cotton Was King” and annual Hispanic Heritage exhibits produced by the City of Chandler. All stories, interviews, recipes and photos in this book will become part of the Museum’s collection.

The book is divided into three chapters based on periods of the neighborhood’s development. Each chapter includes an historical overview, as well as the stories of families that arrived in *Southside* during that time period. Families are presented alphabetically. Some families provided a recipe, others did not. An index for food types is available at the end of the book.

A PDF version of this book is available online at www.chandler100th.com and ChandlerpediA.

Jean Reynolds
Project Director and Centennial Coordinator



Southside



On Cooking With Oral History

The reader can learn about Dr. Alexander J. Chandler, who, in the 1890s, began a ranch in the area of what is today Chandler. In the years 1900 to 1910, Mexican laborers came from Mexico to clear the desert around Chandler and other parts of the Valley; they dug the canal waterways for farming. In the mid-1900s, African Americans from Oklahoma, Texas, and other states arrived in the Chandler vicinity to settle and work in agriculture. Immigrants from many other parts of the world also came to call Chandler their home. All these settlers brought with them their food culture, which, in their history, had important values of uniting family during social or religious celebrations.

Their food culture as exemplified in their recipes may refer to meals that have a long-standing history as well as a historical significance. For example, Emma Arbuckle, who arrived in Chandler from Texas, brought with her a custom of cooking corn meal bread in the “hoecake” style. She would squeeze off a piece of dough, roll it in a ball, put it in a skillet, and mash it down and brown both sides. Her family ate hoecakes with syrup for breakfast. George Rodriguez’s recipe for Capirotada, a bread pudding traditionally eaten during Lent (a Catholic observance of penance and atonement), came to Mexico from Spain, and may relate to Yom Kippur, the Jewish day of penance and atonement.

The echoes of a past life as found in the stories may motivate readers to taste the food to complete the story. A reader’s own past may contain a similar meal as part of his or her heritage. Their food culture as exemplified in their recipes may reflect meals that have a long-standing history. Each story and recipe presents a challenge for readers to research and find out about the meals’ ingredients, as well as its historical significance.

Our oral history book can also help bring together a neighborhood or a community by sharing each other’s culture and heritage through reading about the neighborhood life experiences, and cooking their recipes. This attribute adds more value to our Centennial Celebration as readers can have fun cooking with oral history.

Santos C. Vega
March 5, 2012

Chapter One

Canadian transplant Dr. A.J. Chandler began acquiring land south of Mesa in 1888. Some Detroit business associates, D.M. Ferry and C.C. Bowen, assisted him with his plan for developing the area and began buying up parcels of land. By 1904, their land, called Chandler Ranch, grew to 18,000 acres (much of which became present-day Chandler). There, he raised ostriches, sheep, and cattle; he grew a multitude of crops, including melons, citrus, peaches, dates, cotton and alfalfa. The completion of Roosevelt Dam in 1911 and its canals, partnered with well water, provided Chandler with a steady supply of water for crops. On May 17, 1912, Dr. Chandler opened the Chandler town site office for business. On that typical, warm pre-Summer day, prospective land buyers enjoyed ice cream cones, lemonade and sandwiches while dreaming of new lives in the desert. As for pricing, for \$100, one could buy an acre of farmland; for \$200, a residential lot in town. Business lots ran from \$250 to \$1,000. Many people resided in tent homes until the fiscal means or time could be found for a real home. Early Chandlerites built these first homes from wood and canvas.



Chandler on May 17, 1912

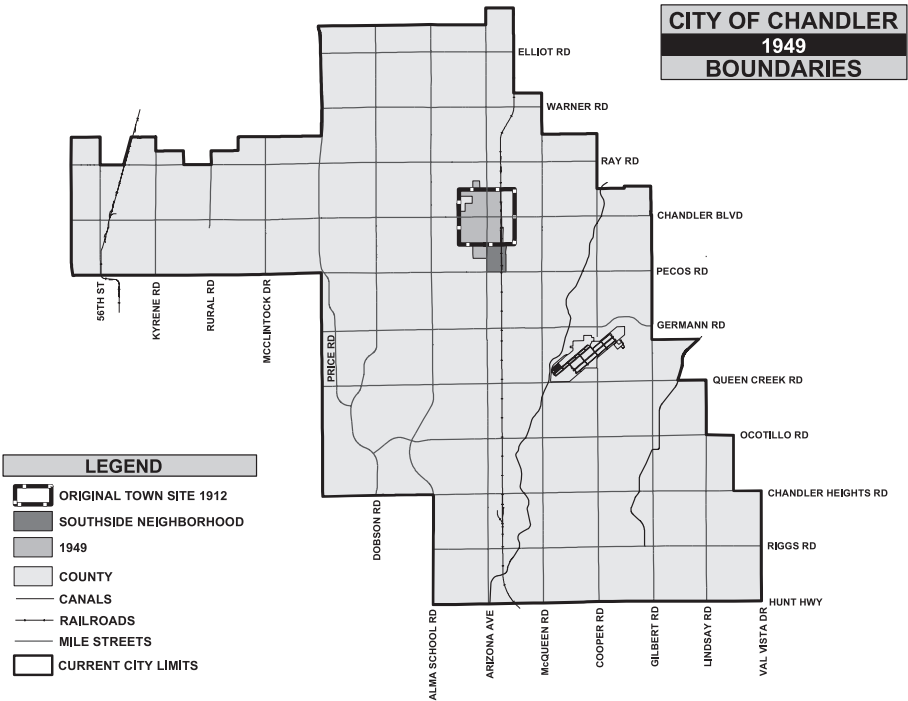
The first families to settle in Chandler came from a variety of places: California, Canada, the East Coast, the Midwest and Mexico. Hispanic families arrived in Chandler in the early 1900s to work on Chandler Ranch and worked on the construction site of the San Marcos Hotel. The first areas of residential development in this area began in 1912. Some of the neighborhoods developed near land slated for the first schools on the west side of Arizona Avenue. Families built homes of wood and stucco with sleeping porches on California and Dakota streets, between today's Chandler Boulevard and Erie Street. Homes also sprang up east of Arizona Avenue between Buffalo Street and Chandler Boulevard. The more affluent families purchased lots and built homes in the *Silk Stocking*



Typical early Chandler homes

Neighborhood bordered by Erie Street to the north, Delaware Street to the east, Arizona Avenue to the west and Chandler Boulevard to the south. These homes

reflected the architectural trends of the time, comprised mostly of Bungalow and Period Revival style. These homes ranged in price from \$3,000 to \$10,000. The *Silk Stocking Neighborhood* is currently listed on the National Register of Historic Places.



Southside

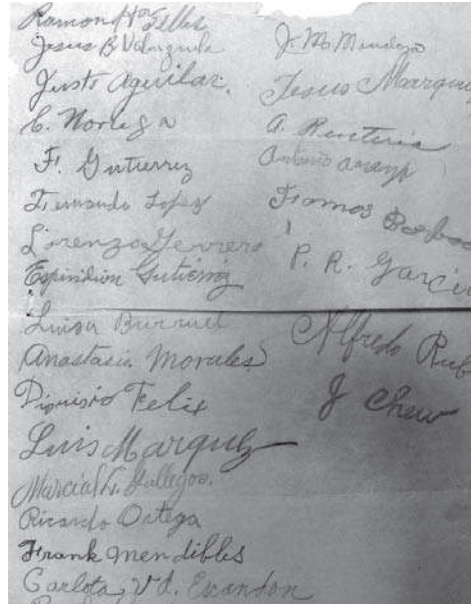
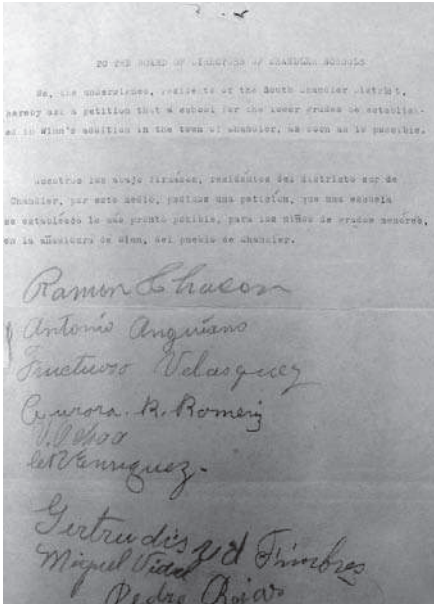
In the first three decades of city development, 1910 through the 1930s, Hispanic and African-American families mostly resided in areas outside the city limits. These neighborhoods included *Pueblo Alto*, which was west of Chandler; the *Goodyear* area (now Ocotillo) and *Southside*, south of Chandler's city limits.

Winn's Addition was initially developed in June of 1919 when Realtor and future town councilmember Benjamin M. Crenshaw subdivided the area south of Chandler's city limits and sold lots along Saragosa and Morelos streets. Superintendent of Chandler schools at the time, H.A. Keely, writes about the deal in his memoirs:

"There was 20 acres of land without water rights, just south of town, that could be bought for \$4,000. There were irrigation canals on two sides. Why not buy these 20 acres, he (Crenshaw) suggested, subdivide it into 100 lots and sell them to Mexicans at \$125 each, \$25 down and \$7 a month."

Superintendent Keely, Mr. Crenshaw, and two unnamed buyers each agreed to put in \$1,000 for the land purchase. However, the other two buyers pulled out of the deal. Superintendent Keely and Mr. Crenshaw maneuvered their personal funds to get the rest of the money.

By 1920, 1,600 people lived in Chandler and its citizens supported the incorporation of Chandler as a town to accommodate the needs of the growing community.



Petition for Winn School

When school started in September of 1912, children had to bring their own drinking cups; Arizona teachers received a higher salary than educators in other states; and parents had to buy their children's text books. A year later, about 483 people lived in the area. Thoughts about building a larger school were on the horizon; almost a quarter of the population was school-age children. In 1919, taxpayers approved a school bond to buy land to build a grammar school and high school. Children from *Southside* attended the Chandler Grammar School (also known as the Cleveland School) in the 1910s. On June 18, 1929, a petition signed by Hispanic residents requested that the school board

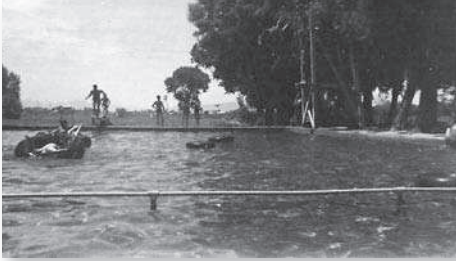


Winn School, 1939

build an elementary school in their district. In response, contractor G. F. Williams built a two-room brick building on Saragosa Street, for grades 1-3. The School Board named it the

Winn School. Upon reaching the fourth grade, most students attended Cleveland School; or later, St. Mary's school; and ultimately, Chandler High School.

During this period, agriculture was Chandler's main industry. Surrounding the town were vineyards, dairies, farms, alfalfa and cotton fields, orchards and even J.M. Herman's 640 bee hives. Chandler's residents worked hard, but the town was not without its fun. The first pool opened in 1915. For \$1 a month or \$5 for the whole season, some



Chandler's first swimming pool

residents had unlimited access to the pool. Others, mostly people who lived in rural areas, swam in the canals during the summer. Chandler's first baseball team formed in 1912; fifteen men signed up for the team, which voted on a white uniform with black trimmings. There were dinner dances at the San Marcos, vaudeville shows, plays, fairs, and Chandler's first movie theater, built by William Menhennett, opened in March of 1917. Pastime Pool Hall, phone number 37, offered billiards, cigars, candy and soft drinks of all kinds.



Town of Goodyear, c. 1920

When the United States entered World War I in 1917, many of Chandler's sons joined the military. On April 6, 1917, the *Chandler Arizonan* reported that men could enlist at the post office, and the yearly salary for those in the armed forces was \$1,100 to \$1,700. Due to high demand, many farmers abandoned their previous crops and turned to cotton. Cotton became a main crop among Chandler farmers, as it was perfectly suited to the climate. Contractors began bringing workers to the Chandler area, where they were growing long-staple cotton. In 1917, the Goodyear Tire & Rubber Company leased 8,000 acres south of Chandler to grow Pima cotton for tire manufacturing. The Goodyear farming operation included cotton fields from Price and Queen Creek roads to the Southern Pacific Railroad and Hunt Highway. The town of Goodyear included small houses, a mess hall and offices. Two years later, a church, school, hospital and other civic buildings would be added to the town.

Southside



Neighborhood children in Southside, c. 1925

In the late teens and early 1920s, many more families came to the little rural neighborhood, south of Chandler's city limits, often referred to as *Mexican Town*. Labor recruiters working for cotton growers continued to bring more Hispanic

families into the area from Mexico. In 1920, the Arizona Cotton Growers Association established a tent camp for their workers on what is now Hidalgo Street, south of Frye Road. Early residents, such as Esperanza (Vidal) Moncivaiz, recall living in big yellow tents there. Homes built during this time period lacked running water and electricity. Residents got their water from the cotton gin, the nearby mill, the canals or wells. The streets were unpaved, and there were not any street lights. Pima Indians sold cut wood from horse-drawn wagons to families using wood-burning stoves.

Due to the lack of sanitation in *Southside*, on August 5, 1934, president of the Chandler chapter of the Latin American Club, Plutarco Garcia, appeared before the Town Council to petition for better sanitation in the neighborhood. The cost for piping from the city to Winn's Addition was estimated at \$600-\$700, and Garcia stated he could secure the services of 400 Mexican people to lay the pipe. Mayor Loveless agreed to the plan. By the late 1930s, families had the option to pay to get water from the nearby Pecos Valley Milling Company. In 1935, the Chandler Improvement Company subdivided the area along Hidalgo Street, where many Hispanic families already lived. The lots were sold for \$25 each. The subdivision was next to the Chandler Gin Company and likely served as housing for its workers.

Near *Southside*, there were a few big employers, including Arizona Edison Company's ice plant and the Boswell Cotton Gin. Phil Dueñas remembers the ice plant: "... right at Frye Road and the railroad ... That's where the senior citizens used to hang out in the summer time because they'd get the breeze from the water, for they're going to make the ice; it was pretty nice. We didn't have no coolers." As for the gin, located on Nevada and Denver (Frye) streets, the Chandler Improvement Company leased it to the Southwest Cotton Company in 1917 for its operations at

Goodyear. In 1933, J.G. Boswell took over the gin. The company built a new and improved gin in 1935, the original one having been destroyed by fire the previous year. Within the neighborhood, the Rodriguez and Escandon families ran grocery stores for their neighbors on Hidalgo and Saragosa streets, respectively; there were places to eat such as the Harris B-B-Q and the Cozy Café, and places to dance and have a drink, like El Rodriguez and El Costeño.



The Centeno family, 1927

family, and life during the Great Depression was no different. Jobs and food were scarce. She would supplement her income by cleaning houses. Because life in the United States did not improve during the Great Depression, many of their neighbors moved back to Mexico. Her oldest sister and husband attempted to return to Mexico by train; however, revolutionaries stopped the trains and demanded all their money and valuable possession. They arrived with nothing. Times were leaner, but because Chandler was a largely agricultural community, families tended to have their own food sources; and thus, were not struggling as much as their urban counterparts.

From 1929 to 1933, the heavy fog of the Depression rolled into Chandler and lingered. Farmers who previously abandoned other ventures, such as dairying, to grow cotton during World War I now found themselves in trouble when the price of cotton dropped dramatically. Former *Southside* resident Delfina (Vega) Centeno remembers that life had always been difficult for her



First Communion at St. Mary's

at Arizona Avenue and Fairview Road. The church, built in 1930, started out in the home of Miguel Vidal Sr. in the late 1920s. The Vidal family actually made the adobe bricks used in the original church building.

Most Hispanic families in *Southside* attended Catholic services at the Koch family's home until families in the area helped build St. Mary's Catholic Church on Chandler Boulevard and Colorado Street in 1936. The church has since moved to Galveston Street. In the 1920s, some began attending the Free Methodist Church, which stands

Esperanza (Vidal) Moncivaiz recalls her father Miguel Vidal Sr. and two of her brothers helping out and when the church was built:

“On Thanksgiving Day, about 20 carpenters came from Phoenix and the churches, and they almost got all the church ... they got all the frame done for the parsonage. And the ladies came. They brought a lot of food; they brought turkeys, and a lot of food. We had a great day. They sent a pastor and his wife, and we started having the services at the parsonage. That was in 1928. And then, in 1930, the adobes were made to build the church. And the church is still there.”



Mr. Brewster with Carmen Vidal and sisters, 1930s

Rough conditions in the agricultural South prompted many African-American families to migrate to Arizona in the mid-1930s. They settled in places like Eloy and Casa Grande before coming to Chandler to work on farms and in the cotton fields. The earliest of these families rented homes along Saragosa and Morelos streets. Many African-American families attended churches in *Southside*. Elder Scott founded Grace Memorial Church of God in Christ in 1935; services were held under



Mt. Olive Church on Colorado Street

a tamarack tree until the church was built on Morelos Street. To the northeast, on Colorado Street, is Mt. Olive Baptist Church. Services began with Reverend Moses Howard in a tent on Lot 12 of Saragosa Street in 1938. He traveled to Chandler once a month to hold services until 1940.

By 1939, military conflicts abroad were increasing, and it wouldn't be long before the lives of Chandler's citizens would change dramatically. In the neighborhood's formative years, Hispanic and African-American families established a unique bond. Most everyone in the neighborhood existed in the same socio-economic class, and neighbors helped one another out. “You couldn't have asked for a better neighborhood. It was a good, loving neighborhood. The kids got along. You could sleep outdoors or on the porch. You could walk downtown at night and no one would bother you. Everybody watched out for everybody,” states former resident Peggy Woods. A strong sense of community was created

in the first few decades of the neighborhood's existence. Food, an essential life component, bound residents of *Southside* neighborhood. Throughout the following pages, you'll explore stories, memories and recipes of some of the families who arrived in the neighborhood between 1900 and 1939.

THE AGUILAR FAMILY



Rita and Augusto Aguilar

Augusto and Rita Aguilar came to Chandler in 1921 and resided in a tent home owned by the Chandler Improvement Company on Washington Street and Arizona Avenue. The Aguilars left Cananea, Sonora, Mexico because Augusto's health was suffering as a result of working in the mines. In 1922, the

Aguilars purchased four lots on Hidalgo Street at \$25 each and moved into a two-room house. Their daughter, Modesta (Aguilar) Muñoz, born in Sonora, Mexico in 1914, recalls that the home was small, and there were plenty of citrus trees on the property. The neighborhood "...was like a large cul-de-sac and all the neighbors were good, and when one was sick, they looked after each other. People were helpful at that time. Real friendly people like a family." The Aguilar children, Juan, Miguel, Tony, Refugio, Jose, Frank, Catalina, Maria Luisa, Carmen and Modesta, attended the Cleveland School and worked from an early age, picking cotton. Modesta later babysat for the Serrano Family.

Augusto and Rita raised hogs and grew their own food, which not only made for great tamales at Christmas time, but helped them get through the Great Depression. Sometimes, Modesta and her friends went to dances at El Mambo and El Rodriguez. In 1936, Modesta married Roman Muñoz and moved to Kesler Lane, which she remembers as the best years of their lives. Her brothers, Tony, Refugio, Frank and Jose, entered the service during World War II. After the war, one of the



*Aguilar children
on Hidalgo Street*

Aguilar sons, Juan married Francisca Aguilar. They raised their children on Hidalgo Street while Juan worked for the Boswell Gin. In 1938, Margaret (Aguilar) Lozano was born. The older siblings went to the Winn School on Saragosa Street. After St. Mary's school opened, the Aguilar children attended Catholic school there and then graduated from Seton High School.

Margaret's mother Francisca died at a young age, so Margaret took over a lot of the family's cooking at the age of 13. "At that time, no one followed a recipe to cook: a pinch of this or a pinch of that, so it was hit or miss at times," she says. Margaret still uses this method in her cooking today. Margaret provided recipes for rice and hot chocolate. She recommends



*Margaret and Ralph
Lozano wedding*

serving the rice with *enchiladas*, *chili con carne* or *chili rellenos*. When accompanied with something sweet, “the hot chocolate recipe goes really well on those cold nights.”

“This recipe was developed after my brother-in-law, Frank, was assigned to a military base in Laredo, Texas in the 1950s. He’d enjoyed a cup of hot chocolate while on base, and upon his return, asked me if I knew how to make a good hot chocolate. After trial and error, this was the recipe that has been handed down to my family.” – Margaret (Aguilar) Lozano

Hot Chocolate

The Aguilar Family

12 c. water
12 oz. evaporated milk
2 tbsp. unsweetened
Hershey’s Cocoa Powder
1 tsp. ground cinnamon
1 c. sugar

Using a 5-quart stock pot, bring water to a slow boil on medium-high heat. Shake the can of evaporated milk and slowly stir into the water.

In a bowl, mix the cocoa and cinnamon. Remove approximately one cup of the hot milk mixture and slowly combine with the cocoa and cinnamon, stirring until all lumps have been removed.

Pour the cocoa, cinnamon and milk back into the stock pot and add the sugar. Stir until sugar is well dispersed throughout the hot chocolate. Bring to a slow boil (making sure it doesn’t boil over), before reducing heat to simmer.



Rice

The Aguilar Family

1 to 2 tsp. shortening or
canola oil
1 c. long grain rice
1/4 c. diced tomatoes
1 tbsp. green onion, diced
1-1/2 tsp. garlic, minced
1-1/2 tsp. cilantro, chopped
1 tsp. salt
1/4 tsp. black pepper
2 tbsp. tomato sauce
2-1/2 c. water

Heat shortening/oil on medium heat. Add rice and stir to slowly brown.

Add diced tomatoes, onion, garlic and cilantro and stir for approximately one minute.

Add water, tomato sauce, salt and pepper.

Bring to a boil; cover and reduce heat to low. Cook for approximately 20-25 minutes.

ARBUCKLE FAMILY



Ona Arbuckle

The Ona Virgil and Emma Jean Jackson Arbuckle family originated in Oklahoma, arriving in the Chandler area in 1937. They first lived in tents at the Goodson farm near McQueen and Chandler Heights roads. The Arbuckles provided domestic work and picked cotton, where they earned 75 cents for every 100 pounds gathered. Ona died in 1940, from arsenic poisoning. Emma Jean, born in Texas in 1903, left the Goodson farm and moved to the *Southside* neighborhood. She recalls, “I had four children and a three-week-old baby ... I had to leave the farm, and I came into Chandler, and I worked for George Frye.” They rented a home on Saragosa Street. Emma passed on a strong work ethic to her children, setting an example

by working tirelessly as a domestic for wealthy Chandler families -- making just enough money to pay for rent, wood and water. She says, “We really just existed.” During the fall and Christmas holidays, she would send the children to various fields to pick cotton.



Emma, Willie and Gladys Arbuckle in Southside

Today, a park in Chandler is named after Emma. She was known as “Miss Emma,” or “Dr. Arbuckle,” because of the home remedies that she provided to care for her neighbors. She was a determined and strong-willed single mother, who, despite her third grade education, became a leader and mother figure in the local African-American community. She was also a midwife. After Dr. Martin Luther King, Jr. died, she channeled

the African-American community’s emotion into a solidarity march. She was a member of the United Way, Chandler Historical Society, and the Pentecost Church. As an early member of the Chandler Housing Authority Board, she helped create a housing program for low-income families. The State of Arizona awarded her the outstanding citizen award in 1970; it was well-deserved. She passed away in 1988 at the age of 85.

In a 1985 interview, Emma recalled some of the food she prepared for her family. She said, “Wages were cheap, and we bought pinto beans and corn meal. I fed them the pinto beans and corn meal every night. And,

we had biscuits every once in a while.” She remembers that her sons fed the Frye family’s animals, and in return, Etta Frye provided them with a chicken every Saturday, which Emma cooked for Sunday dinner. She also described the “hoecakes” she prepared. “You’d squeeze off a piece of the dough -- about like that -- and roll it into a ball and put it in a skillet and mash it down, and when it browned, we called it a hoecake, and we had it for breakfast with syrup.” Emma cooked many meals and desserts for her family over the years, and her son Willie shared some of his favorites.

Apple Crunch

The Arbuckle Family

8 large Delicious apples

Juice of one lemon

3/4 c. sugar

1/4 c. brown sugar

1 tsp. cinnamon

1 tsp. nutmeg

1 stick of butter

1/2 c. water

1-1/2 c. flour

1 c. sugar

1/2 c. brown sugar

1/4 c. powdered milk

1 c. cheddar cheese

2 sticks of butter

Peel apples. Squeeze lemon juice over apples.

Mix sugar, brown sugar, cinnamon and nutmeg. Cut up butter over apples. Add water in the bottom of the pan.

For topping, mix the rest of the ingredients in food processor, and pulse 3 or 4 times.

Cover apples with topping, and bake for 1 hour at 375 degrees, or until golden brown.

Serve with whipped topping or ice cream.

Fluffy Biscuits

The Arbuckle Family

1 c. cake flour

Baking powder

1/2 tsp. salt

1/2 tsp. sugar

2 tbsp. butter

1/3 c. cream

Sift dry ingredients together.

Cut in butter and add cream.

Pour onto floured cutting board.

Roll out and cut to desired size.

Bake 425 degrees for 12 minutes, or desired brownness.

Cinnamon Rolls

The Arbuckle Family

1 qt. milk

1 c. sugar

1 tsp. salt

2/3 c. shortening, half margarine

2 tbsp. yeast

2 eggs

10 c. flour

Cinnamon

1 pkg. powdered sugar

1 stick margarine

1 tsp. vanilla

Canned milk, enough to make runny icing



Heat milk, sugar, salt and shortening. Stir until shortening is melted or dissolved. Cool.

Add yeast until yeast dissolves.

Add eggs and flour; mix well. Let rise. Roll out.

Add melted margarine, sugar and cinnamon. Roll up; cut, place in greased pan and let rise.

Bake at 375 degrees until brown, about 15 minutes. Makes two 9" x 13" pans.

Mix powdered sugar, margarine, vanilla and milk to make icing. Pour over rolls after removing from oven.



Willie and Gladys Arbuckle with their children

Willie Arbuckle, Emma's second youngest son, writes, "There were four of us children: Winona Virgil, James Walter, me (Willie Eugene) and Joella Amanda Ferne. My youngest brother,

George, was born in Arizona. One story of my family and the

Jimmie Turner family gets lost in history, I believe. The story is of the integration of Chandler High School. In 1949, Robert Turner, his sister, Artie Mae, my sister Joella, and I were the first

four African-Americans to attend Chandler High School. In 1951, Robert Turner and I were the first two African-Americans to graduate from Chandler High School." The Arbuckle siblings provided some recipes of their own:



George Arbuckle, 1953



Winona Arbuckle Woods

Fried Whole Kernel Corn Dish

The Willie Arbuckle Family

2 cans of whole kernel corn,
drained
3 tbsp. margarine
1/2 red bell pepper, chopped
1/2 onion, finely chopped
1/2 c. grated cheese
1 tbsp. sugar

Cook corn, red bell pepper and onion in the margarine until tender.

Add the cheese and sugar.



Lemon Cake

The Willie Arbuckle Family

1 box yellow cake mix
4 eggs
1 c. oil
8 oz. box of lemon pudding
1 c. sour cream
1/4 c. mayonnaise

Mix all ingredients. Pour into greased and floured Bundt pan.

Place in preheated oven. Cook at 350 degrees for 45 minutes, or until done.

Cover with Duncan Hines Lemon Frosting.

Seven Layer Salad

*Yvonne Griffen daughter of
Winona Arbuckle*

1 head iceberg lettuce
5 stalks green onion
4-5 stalks celery
1 30 oz. jar of mayonnaise
12 oz. frozen peas
2 c. shredded Colby jack
cheese
1 lb. bacon

Cook bacon until nice and crispy.

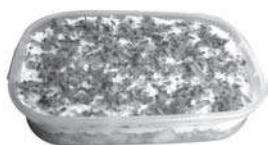
Rise and strain peas.

Chop lettuce and place in the bottom of a 9 x 13 pan. Finely chop celery and layer over the lettuce.

Cut green onions (size by preference) and layer over celery.

Layer peas over the green onions. Spread mayo over the green onions. Sprinkle cheese over the mayo. Crumble the bacon and sprinkle on top.

Best served the next day after chilling, but not necessary.



BENITES FAMILY



Miguel and Rita Benites

Miguel Fernando Benites, and his family were among the first to live in *Southside*. Born in Tucson in the 1870s, Miguel went to Hermosillo, Sonora, Mexico and met Rita Echevarria. They had three children there: Pete, Jesus Maria (J.M.), and Angelita.



The Benites Home on Morelos Street, 1912

In the early 1900s, they moved to Tempe and had four more children. The Benites family finally settled in Chandler in 1912 and built a home on what would become Morelos Street.

Miguel purchased a truck and ran his own business, hauling hay. When he got enough money, he purchased a second truck and then a Model T. The seven Benites Children attended the Winn School and the family went to church at St. Mary's. Four of the children, Francis, J.M., Alfredo and Angelita, moved to California; J.M. owned and ran a corn tortilla company.



The Benites Family behind their Morelos Street home



Pete, J.M., Angelita, Maggie, Fernando and Francis

Pete, the oldest son, married Belen Leone, from Sonora, Mexico. The family grew to include Lilly, Frances, Pete and Annie. Lilly's daughter, Ruth Martinez, submitted this family story and the following recipes.

Calabacitas Side Dish (Zucchini)

Benites Family

8 diced zuchinni
1/2 white onion, diced
1 large tomato, diced
1 15-oz can of yellow corn
1/3 c. of shredded American
cheese
2 tablespoons of salt

In medium saucepan with four cups of water, boil zucchini, onion, salt, tomato and corn, for 40-45 minutes, until zucchini is soft.

Drain out all water, add cheese and stir until cheese is distributed throughout the ingredients. Serve.



Chili Verde Con Carne

Benites Family

8 sirloin steaks, diced
8 green chiles, diced
2 large tomatoes, diced
1 white onion, diced
1 tbsp. salt
1/2 tbsp. garlic salt
1/2 cup flour
2 cups water

In a large skillet, fry diced steak until thoroughly cooked.

Add green chiles, onion, tomatoes, salt and garlic salt and stir all ingredients until cooked, about 20 minutes.

Add 2 cups of water and whisk in 1/2 cup of flour, until liquid thickens.

Ready to serve. Best eaten with flour tortillas, bread, or corn tortillas.

CENTENO-VEGA FAMILY



Centeno family in Southside, 1935

Born in 1905, Delfina (Centeno) Vega lived in Chandler starting in 1917. Her family migrated to the United States at the turn of the century; her grandparents, Anselmo and Ramona Centeno, left Mexico to settle in Arizona. Her father Trinidad often returned to Mexico, where he met his wife Senovia, and started a family. He came to Chandler to work, sending his earnings to his family in Mexico.

In 1910, Senovia and her oldest daughter moved to Chandler. Delfina and her older sister stayed in Mexico with their mother's parents, Francisco Sarate and Carlota Madrigal.

By 1917, Trinidad had earned enough money to bring the rest of his family to Chandler. By this time, Delfina was 11 years old and didn't recognize her mother. She started working in the fields with her family at the age of 12, harvesting cotton. Though she was old enough to go to school, she opted to work because she could contribute more to the family's livelihood. Delfina's family lived in a small wood frame house located near the cotton fields, along with other workers of Mexican descent.

When Delfina was 18, she'd worked in the fields for several years and had a boyfriend who she wanted to marry. Her father asked her to reconsider because he felt she was too young. She says, "I remember thinking at the time that I would grow old and never get married." She eventually married her long-time love, Julio Vega, in 1927. Delfina fondly remembers planning her wedding.

The family traveled by wagon to downtown Phoenix to buy a wedding dress and veil. The journey was so long that they stayed overnight at the Westward Ho. The best man and maid of honor arranged for *mariachis* to entertain, and Julio's family prepared the wedding dinner. They were married for 62 years, until his death in 1989. She raised her five children in a small home on Saragosa Street.



Delfina and Julio Vega



Delfina on Saragosa Street

Delfina was raised with strong faith and attributes her belief in God as the way she endured all the rough times. She often attended Mass and is proud that her husband Julio helped to build St. Mary's Church in Chandler.

CRESPIN FAMILY

Lorenzo and Rosa Nolan Crespín came to the Chandler area in 1937 from Las Vegas, New Mexico. Lorenzo worked as a farm laborer at the farms of Joe Compton, Grant Enloe, Dave Hadley and Clarence Skousen. He retired in the early 1970s. Rosa Crespín worked at the San Marcos hotel as a housekeeper starting in the 1940s. She later managed the Chandler Cleaners until the business closed.

The Crespíns lived in *Southside* for about 20 years, on Washington Street as well as Kesler Lane. The Crespín children, Manuel, Aggie, Peggy, Lawrence, Lalo, Rebecca and Dora, attended the Winn School from 1st to 3rd grade. Lawrence remembers the Winn School as a starter school for Hispanic children; they'd learn to speak English there and for 4th grade, they'd move to the Cleveland School.

Christmas time was special for the family; Lorenzo and Rosa would make paper cones from newspaper and put candy in the cones.

Lawrence submitted a recipe that "... came about at a deer hunt on the San Carlos Indian Reservation. It was put together from different parts of our supplies, and it became a hit with our hunting party around 1968." It's been made every year since 1972.

Point of Pines Special

Sautee onion and garlic.

The Crespín Family

Add steak, and cook until done through.

New Mexico chili, red
Beef steak, chopped

Add pinto beans and chili.

Pinto beans

Onion

Garlic

DUEÑAS FAMILY



Epifaño and Refugia Dueñas with Philip

To Philip Dueñas, thoughts about the Southern Pacific Railroad bring up many fond memories. He remembers where his grandparents and parents lived, the type of work they did and how they lived. His grandparents Felipe Dueñas and Esiquea Guerrero, father and mother of Epifaño Dueñas, hailed from Guanajuato, Mexico, where Epifaño was born in 1903.

Philip's maternal grandparents, named Nicholas and Dometila Valero lived in Durango, Mexico, where his mother, Refugia Valerio, was born in 1904.

Philip reflects on his life story and tells how his grandfather Felipe Dueñas brought Esiquia and their four children to El Paso. Philip says, "My grandpa was working on the railroad ... at that time, you could get a pass and ... ride free on the train ... And he went and got 'em from Guanajuato." His father was nine years old. His mother Refugia also came by way of El Paso; she, too, was nine years old.

Philip's parents met in the Marana/Rillito area and married about 1925 when they mostly worked on the farm for her uncle. Philip was born in 1928 on the Drain Family farm located near Arizona Avenue and Elliott Road of what is today Chandler, called at that time by Mexican settlers, "Chandlercito." "I guess it belonged to Dr. Chandler," he said, and added, "...I used to work there as a water boy." He provided water to workers who harvested sugar beets.



Dueñas children in Southside, 1929

Philip had five sisters and three brothers. For most of his childhood, his grandfather and grandmother raised him. They lived on Hidalgo Street in 1935, an area where residents built or expanded their own homes. The Chandler Improvement Company sold them the lots. He remembers his grandparents' home, a house made of wood, with dirt floor, and no running water. He hauled the water to the cotton gin across the street. Some people used the water from the canal. Kids used canals running through or near residential areas in the valley as swimming pools.

Philip's grandfather enrolled him in the Cleveland School in Chandler, although the majority of Mexican children attended Winn School. He completed junior high and graduated from Chandler High School in 1947. In high school, he played football. On August 12, 1950, Philip married Ruth Mendoza, at St. Mary's Catholic Church. Ruth was born in Chandler in 1930, and had known Philip since childhood.

To support his family, Philip worked for the railroad, off and on, for some time, until Capitol Casting, a foundry in Tempe, hired him, and he worked there between 1960 and 1991 when he retired. Philip and Ruth had three daughters named Ana, Sally, and Katie. They raised a granddaughter, Patsy, whom they consider like a daughter. They had 12 grandchildren. Ruth, a loving mother who raised her family and worked for 12 years as a teacher's aide and other jobs to help the family, died in 1996 at the age of 65. Philip served on the Chandler City Council from 1972-1979.

At the age of 84, Philip remembers Chandler through the war years, the Japanese Internment camp and the integration of different ethnic populations within neighborhoods. He witnessed Father Patterson build St. Mary's Elementary School and Seton High School, and how this improved education for Mexican-American youth in Chandler. He remembers the countless families he has known through the years and how Chandler grew from a small town with 3,000 people by the 1950s to the large, populous city it is today.

Philip's daughter, Patsy (Dueñas) Rodriguez, submitted a recipe for her mother's Pumpkin Bread:

"She made this recipe more so during the Holidays and made quite a few batches at Christmas time to give to Family, Friends and Neighbors. Everyone loved her pumpkin Bread and always asked for her recipe and she would always share the wealth. I make it every year and do the same. I hope you also get a chance to bake up a batch."

Pumpkin Bread

The Dueñas Family

1-1/2 c. pumpkin
3 eggs
1-1/2 c. oil
1 c. milk
1 tsp. vanilla
4-3/4 c. flour
3 c. sugar
1 c. brown sugar
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1-1/2 tsp. nutmeg
1-1/2 c. walnuts

Mix moist ingredients in one bowl and all dry ingredients in another, then blend together.

Bake at 350 degrees for 45 minutes.

Makes 3 big loaves of pumpkin bread.

N.J. HARRIS



Nathan Johnson Harris

The spirit of adventure brought Chandler's earliest known African-American entrepreneur to Chandler. Nathan Johnson Harris married Eunice McMullen in Oklahoma, and they had one daughter, Alberta. He left Oklahoma and came to Arizona, and then went to California. He later returned to Arizona, worked in the mines around Ray, and came to Chandler around 1920. For many years, Harris worked as Dr. Chandler's chauffeur. Upon Harris' retirement, Dr. Chandler gave Harris four parcels of land just southeast of town in the area that would become *Southside*.

In 1932, Harris salvaged the town's decommissioned 100,000-gallon water tank and converted it into Harris Bar-B-Q, located on Saragosa Street. "...He always had a lot of customers. They came from all over. They came down to his little round building ... When I was teaching at



*N.J. in his BBQ
café*

Winn School, I saw cars come in there, big cars filled with people from San Marcos Hotel," former Mayor Coy Payne states. The café was open from 5 o'clock in the morning, when Harris fired up the barbecue pit, until midnight, and was a gathering place for locals. LaVon Woods, Harris' great-granddaughter, recalls Tex Earnhardt's father, Hal, ate lunch there every day. Wagons of Native Americans from the reservation south of town would line Saragosa Street as they waited in line with the rest of Harris' patrons.

The counter sat eight people at a time. N.J. sold hamburgers, barbecued beef and barbecued pork for 50 cents, bottles of soda for 5 cents, and customers could buy a loaf of Holsum bread for 10 cents if local stores were already closed. In later years, his daughter Alberta added potato salad to the menu.

N.J. Harris was a renaissance man. He not only ran a business and cooked; he was a photographer, silversmith, fisherman, hunter and furniture-maker. In 1944, Harris sent a turquoise box to President Franklin Delano



*Alberta
(Harris) Jacko,
1930s*

Roosevelt for which he received a thank you letter. He built several pieces of furniture out of Saguaro cactus ribs, including a chest and desk. He enjoyed going fishing at Roosevelt Lake, and went hunting with a variety of people, such as Sheriff John Hamilton.



N.J. and friends after hunting trip kitchen."

On June 12, 1957, Harris passed away. The family kept ownership of the land and ran the café until the 1980s. LaVon recalls, "As a child, my great-grandfather would go hunting with friends. He would come back with birds, and I would have to pick the feathers off of the birds before cooking. Gramps would complete the cleaning and my grandmother (Alberta) would make the cornbread for the stuffing. He would chop the vegetables that went into the stuffing. This was a bonding time for us, with Gramps in the

Squab and Dressing

N.J. Harris

Cornbread (9" x 13" pan)

1/2 c. celery

1/4 c. onions

2 tbsp. sage

1 tsp. poultry seasoning

3 eggs

6 slices of white bread,
toasted dry

1/2 q. chicken broth

1 stick of butter

4 squab*

Salt and pepper

* Cornish hens can be used
in place of squab.

Sauté the vegetables in half the butter until the onions are translucent.

Crumble the bread and cornbread together in a large bowl. Beat the egg; add the spices to the eggs and pour over the bread. Stir in the vegetables. Pour the broth into the mixture.

Mix together until all bread is moistened. Wash the birds thoroughly inside and out. Salt the birds inside. Rub butter on birds. Stuff the birds with dressing and place in a baking dish.

Cook in a 350 degree oven for one and a half hours or according to directions on birds' package. Remainder of dressing can be baked in a separate pan or in the same pan as the birds.

JACKSON FAMILY



*Willie Bea Jackson
McFadden*

Josephine Jackson was born in Boley, Oklahoma in 1910. She recalls her father, Eugene, was a teacher at the local school in Oklahoma and her mother, Louisa, made syrup for the community. Upon finishing high school, she met Earnest Jackson in the cotton fields, and they married. Josephine had four children: Ned, Maudean, Ernestine and Willie Bea. She joined Earnest in



Earnest Jackson

Chandler at the beginning of 1937 to pick cotton at Mr. Goodson's farm around Chandler Heights and McQueen roads.



Josephine Jackson

The Jacksons moved to Madero, California and then El Centro, California. They came back to Chandler and bought two lots from a man named Whitten who was selling off his alfalfa field, south of Frye Road; this land became part of Delaware Street.

Josephine's family was some of the first members of the Church of God in Christ, located on Morelos Street. She recalls that before the church building was built, they would sit on boxes under the trees on the lot for their services. Josephine quit picking

cotton and began styling hair for women from Chandler to Coolidge, as well as performing housekeeping for families, such as the Bogles, Prices and Bashas. She passed away in 2011 at the age of 101.



*James and Maudean
Arbuckle, 1975*

One of Josephine's daughters, Maudean (Jackson) Arbuckle, has lived in the N.J. Harris-Kesler Neighborhood since 1951. She met her husband James Arbuckle in Oklahoma when they were children; after James got out of the service in 1952, they moved into a home on Colorado Street. Maudean remembers that at the age of seven, her grandmother started teaching her to cook; her first project was learning to make biscuits. Sunday dinners usually consisted of fried chicken, ham and redeye gravy, mashed potatoes and a green vegetable. Her grandmother made desserts every day, such as red velvet cake and banana cake.

Maudean remembers the community of *Southside* being close-knit. Everybody was friendly, and lots of the families intermarried. Food brought people together. These days, her family gets together at least once a month. "It is a big necessity because we like to eat, and I like to cook," she says. Maudean has seen the neighborhood go through many changes and is proud that *Southside's* been around as long as it has. She provided recipes from her mother, Josephine, her grandmother and herself..

Original Red Velvet Cake and Frosting (1928)

Maudean (Jackson) Arbuckle

Cream together butter, sugar and eggs.

Make a paste of cocoa and food coloring.
Add the paste to the creamed mixture.

Cake:

1/2 c. butter

1-1/2 c. sugar

2 eggs

2 tbsp. cocoa

2 oz. bottle of red food
coloring

1 tsp. vanilla

1 tsp. salt

1 c. buttermilk

2 c. flour

1 tbsp. vinegar

1 tsp. baking soda

Mix salt and vanilla in buttermilk and
add alternately with the flour.

Mix soda and vinegar separately, add last,
folding in. DO NOT BEAT after adding
soda mixture.

Bake at 350 degrees for 30 minutes.

Frosting:

Boil together milk and flour until
thickened. Let stand until cool.

Cream together the butter, sugar and
vanilla.

Frosting:

1 c. milk

5 tbsp. flour

1 c. butter

1 c. sugar

1 tsp. vanilla

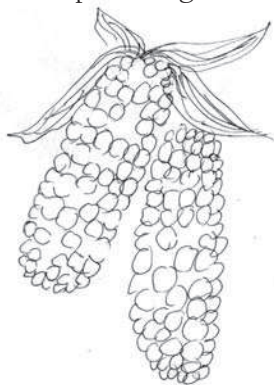
Add milk and flour mix and beat
very well (the longer you beat it,
the better it gets).



Corn Pudding

Josephine Jackson

- 2 c. corn cut from the cob
- 1/3 c. sugar
- 1 tsp. salt
- 2 eggs, beaten
- 2 c. rich milk
- 3 tbsp. melted butter
- 1/2 tsp. fresh grated nutmeg



Cut the corn from the cob into a mixing bowl by slicing from the top of the ear downward. Don't go too close to the cob — only cut half the kernel. Scrape off the rest. This gives a better texture to the pudding. Sprinkle in the sugar and salt; stir well. Mix the beaten eggs and milk together and pour the mixture into the corn.

Add the melted butter. Mix thoroughly and spoon the mixture into a well-buttered casserole. Sprinkle over with nutmeg.

Set the casserole into a pan of hot water and set this into a preheated 350-degree oven for 35 to 40 minutes or until set. Test by inserting a clean knife into the center of the pudding. If it comes out clean, it is done.



Grandma's Meat Loaf

Maudean (Jackson) Arbuckle

- 2 lbs. hamburger
- 1 lb. ground pork
- 1 large onion
- 1-1/2 ribs of celery
- 1 c. bread crumbs
- 2 eggs, beaten
- Salt
- Pepper
- 1 tsp. cumin
- 1 garlic clove
- 1/4 c. spaghetti sauce

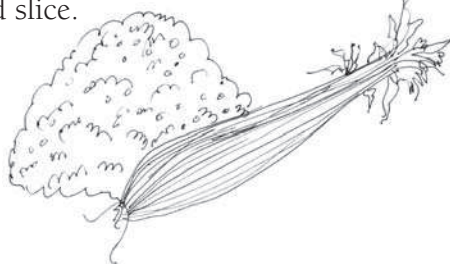
Sauté onion and celery until tender.

In large bowl, add hamburger and pork, onions and celery, bread crumbs and eggs. Mix well.

Add spaghetti sauce.

Place in a loaf pan. Mix some brown sugar and Worcestershire sauce; pour over meatloaf.

Bake in oven at 375 degrees for one hour. Cool and slice.



JONES FAMILY



*Ethel Lee Jones and
Corrine Pullins*

A chance for a better life brought Charlie and Ethel Lee Jones to Chandler from Fredrick, Oklahoma. Charlie, son of Dennis and Ella Jones, hailed from Tyler, Texas. Ethel Lee, daughter of Robert and Aurelia Pullins, came to Oklahoma via Louisiana. The Joneses settled on Saragosa Street in the 1930s; Charlie worked as a contractor for the Ellsworths, bringing families out to Chandler to chop and pick cotton. Ethel Lee operated the Blue Front Café on Saragosa Street until 1956. At the café, Ethel Lee served soul food for breakfast. In the afternoon, she drove a chuck wagon, a modified truck, to the cotton fields to serve hot dogs and hamburgers to the working families. She also worked at the Maricopa Inn in Mesa, a hotel specifically for African American guests when public places were still segregated.

Charletta (Jones) Jackson, born on Saragosa Street in June of 1940, was the first of two daughters. The Jones Family returned to Oklahoma in 1943, but moved back to *Southside* in 1948. Later, Charletta's grandmother, Aurelia (Cooper) Pullins, moved to Chandler to join her daughter. Charletta's favorite meal was chicken and dumplings or noodles that her mother made. No matter if it was just a typical day or a special occasion; the Joneses would all sit down and eat together. Charletta recalls, "There was only two of us and my mother did the cooking...I only cooked when I went to Chandler High and made some muffins. My mother said 'I'm not going to help you do anything, you're going to have to do it all by yourself.'"

In 1948, Charlie Jones passed away. Ethel Lee continued to work at the café. She remarried twice and had four more children. Charletta married another *Southside* resident, Obadiah Jackson, in 1957. She graduated from South Mountain Community College, and has worked at Motorola and for her husband. They had five children: Junior, Charles, David, Wade, and Carla.



*Aurelia Pullins with Charletta
and Shirley Jones*

MITCHELL FAMILY



Willie at Duding's Pharmacy

Willie Mitchell and his wife Willie (Frank) Mitchell were born in the South in the 1920s. Willie came to Arizona by train with his parents in the 1930s. Willie worked in the cotton fields, and then, entered the service during World War II. He remembers that during his time in the Army, he was sent to a little island that was one-mile wide and a half-mile long. He says jokingly that he was told to “dig a hole and shoot at everybody.” When he returned from the war, he and

Willie Frank moved to New Orleans. Willie Frank preferred Arizona, so they came back to Chandler. Willie worked as a clerk at the Rexall Drug Store, where he enjoyed dressing in a tie.



Mitchell home on Colorado St.

The Mitchells moved to a home in *Southside*.

In 2007, he described how he got his first home: “Somebody came by where we were staying and said there was a plot of ground down there for sale by a lady ... So, she took my money and I was leaving, riding a bicycle

at the time for deliveries. I went down this last street in Chandler, going south, and this guy was making bricks to build houses, and I said, ‘You selling out?’ and he said, ‘Yeah I am getting tired. How many bricks do you need? Well, I will sell you all those for half,’ and I gave him my address, and he did later that evening. Me and another person living behind me, we had been working on the church down there, and we had been laying some bricks; he and the assistant pastor got into it, and the (assistant) pastor just walked off. I asked him if he wanted to lay bricks for me, and he said he would be down there in the morning. That was my first house, one room, and then, we built it up two rooms, and now it is almost ten rooms.”

Walter, one of the eleven Mitchell children, was born in Mesa on July 1, 1953. There was not a hospital in Chandler yet. He attended the Winn School in 1958, and then, went to Denver Elementary School (now San Marcos Elementary), Chandler Junior

High School and graduated from Chandler High School in 1970. Walter went to Arizona State University and received his teaching certification and a degree in sociology. He taught Special Education in various places, such as Yuma, Flagstaff, and Phoenix, Arizona, and Las Vegas, Nevada, before returning to Chandler. He remembers that his family was very active in their church, Mt. Olive Missionary Baptist Church.



Mitchell family

NAVARRETE FAMILY



Apolinar Navarrete

Apolinar Maciel Navarrete came to the United States in 1907, arriving in Bakersfield, California, where he worked as a laborer for eight months. He then returned to Mexico for two years, and then, moved to Arizona and started working on the Chandler ranch in 1910. In 1912, Pete, as he was known, moved into town to work on the construction of the San Marcos Hotel. He decided to settle in Chandler in 1915. From then until 1927, he had a team of horses and a hauling business. At this time, the Navarrete family lived on Hidalgo Street. Pete had three children with his first wife, Ofelia Rios: Frank, Lena and Rose. In 1922, he married Petra (Galaviz) Villalobos, a widow with two children. Pete and Petra had four boys and three girls together, Raul, Angel, Pete, Tony, Josie, Olga and Alexandrina (Betty).



Petra and children at the San Marcos Hotel

In 1927, he went back to work for the Chandler Improvement Company as a groundskeeper at the San Marcos Hotel. While Pete worked at the San Marcos, the Navarrete family lived in a house on the hotel grounds. They lived on Hidalgo Street between 1936 and 1941. He was promoted to head greenskeeper in 1939 and worked there until he retired in 1957.

Petra passed away on August 3, 1942. Two years later, Pete became a citizen of the United States, and three years later, he married Onesima Dueñas on July 2, 1947. Pete passed away at the age of 86 in 1976.



Capt. Raul Navarrete, 1952

Raul, the oldest child of Pete and Petra, was born in Chandler in 1924. He grew up to become Chandler's first and only Hispanic mayor. He served two terms in the 1970s. He married Alicia Durazo in 1955 and had four children.

Pete's youngest daughter, Betty, met her husband, Leonard Fairbanks, through her brother Pete in Chandler. They married on March 18, 1961. They had three children: Michael, Mary Katherine and Peter. Mary Katherine had three of her own



*Olga and Josephine
Navarrete*

children. Betty shared an old family recipe for *Sopa de Fideo*. She recalls that at times when she was growing up, this was all they had to eat. Her children enjoy the dish so much that she made it often.

Sopa de Fideo

The Navarrete Family

- 1 package cut vermicelli
noodles
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/8 tsp. cumin
- 1/8 tsp. oregano
- 2 tbsp. Knorr tomato bouil-
lon with chicken flavor
- 1 tbsp. butter or margarine
- 3 c. boiling water

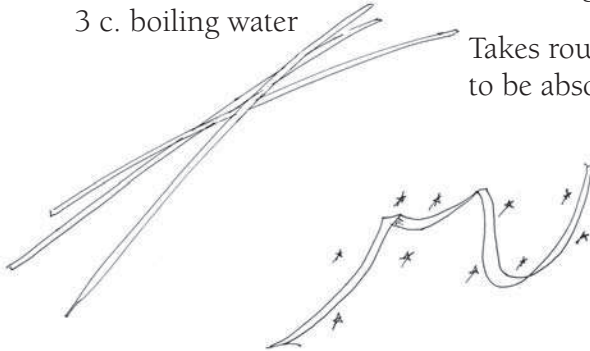
In a 10-inch skillet, sauté noodles in butter or margarine until light brown.

Add boiling water, salt, pepper, bouillon, cumin and oregano. Stir everything together.

On medium heat, simmer until all water is absorbed; do not cover.

Once it is simmering with all seasoning added, stir one time. Let simmer. The most important thing to remember is: do not stir again - just let simmer.

Takes roughly 30 minutes for the liquid to be absorbed.



RODARTE FAMILY



Severiano Rodarte Sr.

In 1924, Severiano Bargas Rodarte came to Arizona from Zacatecas, Mexico, with his mother, Simona, older sister Demetria, and Demetria's husband, Jesus Ortiz. They moved to the Mesa area. Severiano's father, Blas Rodarte, had arrived earlier in the United States with his oldest son, Jose, who did not stay.

Maria Ayala was born in 1917 in Jerez, Zacatecas, and her parents, Pablo and Antonia, ran a general store in a small town, El Marecito. Pablo traveled the neighboring towns, purchasing merchandise and bartering with eggs and other goods while Maria's mother Antonia tended the store. Maria had a happy life in Mexico with her brothers, but remembers when men on horses came pounding on the door and entering their house to search for weapons, cash or men of fighting age. This occurred during the Cristero Rebellion (1926-1929), a regional uprising of radical followers of the Catholic Church against the Mexican government.

This social upheaval brought the Ayala family permanently to the United States in 1928, and they traveled by bus to Mesa where Maria's uncle, Maximino lived. Because he owned an automobile, the Ayala family sent Severiano Rodarte to pick up the family at the bus station. Here, Severiano and Maria met for the first time. The Ayala and Rodarte families worked in the fields; their children went to school and learned English; and they suffered through the years of the Great Depression. They moved to different places in the Valley.



*Antonia Perez with
Severiano Jr. and Lucia
Rodarte*

Severiano Vargas Rodarte and Maria Ayala Rodarte married in 1932 (he was 17, and she was 14) and settled in Chandler to raise their family. They lived in a home on East Morelos Street. Eventually, they would have five children: Mary Esther, Margaret, Severiano, Lucia and Rosa. The entire family lived nearby: Severiano's sister Demetria and husband Jesus, and his mother Simona lived next door; Maria's brother David Ayala and his family lived two houses away; Maria's mother (Antonia Perez Ayala) lived down the street in her own little house, next to the oldest, Jesus Ayala.

Maria's youngest brother, Feliciano, was killed in Luzon, in the Philippines in 1945. After World War II, the family worked in the cotton fields to support the family. During the off-season, Severiano worked as a caddy at San Marcos Hotel where Maria also worked as a maid. In the 1950s, Severiano became a farm labor contractor and was a familiar sight in the barrio, loading workers into his big truck.



The Rodarte Family in their Morelos Street home

Over the years, the Rodarte family worked at many Chandler area farms, such as the Neely, Willis, Riggs, Schnepf, Lewis, Escobedo and Bogle Farms. When machines began replacing manual workers in the mid- to late 1960s, Severiano became a custodian at Cleveland School, and later, at J.C. Penney's at Tri-City Mall, until he retired. Maria worked at the San Marcos Hotel, Arizona State University, and Williams Air Force Base as a maid. In

the late 1960s, she worked at Rosarita's Mexican Food in Mesa in food preparation and became involved in anti-discrimination issues.

Severiano passed away in 1987; Maria passed away November 22, 2008, at the age of 91. They had five children and many grandchildren. Maria Esther, the oldest, was a scholar at Chandler High School who became a city magistrate. Margaret also graduated from Chandler High and worked for many years downtown, as a legal secretary and at Saba's. Sev, Lucia and Rosa graduated from Seton. Sev became the first lawyer to come out of Seton High School. He graduated from Loyola University in Los Angeles, served in the Air Force, and later, graduated from the Sandra Day O'Connor College of Law at Arizona State University. He still has his own law firm. Sev was very active in community service and was one of the people responsible for the LULAC housing project in Chandler. Lucia was student body president at Seton, attended Girls State and earned a scholarship to Saint Mary's College, where she earned a BA in 1972. She also was offered a fellowship at the University of Notre Dame, where she earned a Master's degree and taught two years of Spanish. She worked at Chicanos Por La Causa as public relations director before beginning a distinguished career in broadcasting. She received many awards for her community service. Rosa graduated from Arizona State University, and then, taught business at Chandler High School before moving to Colorado.

Maria had a vivid memory and often spoke of changes she saw in Chandler over the years, especially when Chandler was nothing more

than an agricultural town. She wistfully remembers raising her family on Morelos Street at a time when the Mexican-American neighborhood was closely knit, with relatives and friends living within walking distance.

Buñuelos

The Rodarte Family

5 sticks of cinnamon

1 c. sugar

5 eggs

7-1/2 c. flour

1 tsp. little Manteca

Boil water with cinnamon sticks. Let cool.

Blend other ingredients, mixing in the cinnamon water gradually until a firm dough forms. Knead. Make tortillas and fry.

Sprinkle with cinnamon sugar or syrup mixture. Makes approximately 4 dozen.

Syrup topping: Mix ½ stick butter, brown sugar or piloncillo. Bring to boil and use pastry brush to cover buñuelos. Nana usually made these for the New Year holiday.



Nana's Pudding

The Rodarte Family

1/2 gallon milk

5 heaping tbsp. Argo cornstarch

4 eggs

1 c. sugar

2 sticks of cinnamon

1/2 tsp. vanilla

Powdered sugar

Ground cinnamon

Dissolve cornstarch with small amount of milk. Heat milk and cinnamon.

Separate egg whites and yolks. Add yolks to milk and cornstarch.

Add sugar to heating milk. Use strainer to add yolks and milk to heating milk.

Add vanilla. Keep stirring until it boils. Pour into serving dish.

When ready to serve, beat egg whites and 1 tbsp. powdered sugar for top of pudding. Sprinkle cinnamon on top.

RODRIGUEZ FAMILY

George Rodriguez was born in Chandler on February 22, 1930. He grew up on Morelos Street. He attended Winn School, and then went to Chandler Grammar School and Chandler High School. In 1951, George joined the Army and served two years.



Baltazar Rodriguez

Baltazar Rodriguez and Maria Maricio Rodriguez were his parents. They had ten children, seven girls and three boys. George was the youngest. His brothers were named Ray and Domingo. His sisters' names were Angela (Careaga); Lupe (Baldenegro); Concha (Garcia); Manuela (Castro); Consuelo (Martinez); and Socorro (Mendez). Baltazar had a daughter from a previous marriage also named Manuela (Ramirez).

Baltazar came to the United States from Mexico. He owned the El Costeño Bar and the Rodriguez Dance Hall for about twenty years. He also had three properties that he rented out. His mother, a housewife, attended St. Mary's Catholic Church.

In regard to food and cooking, George said that his mother had a wood stove with four iron plates on top, an oven, and a food warmer section on top. Native Americans from Sacaton would come and sell mesquite wood every weekend. "My dad used to buy it from them by the wagon loads," he said. The wood sellers transported the wood in horse drawn wagons. The wood came in small pieces for the fireplace. His dad would buy extra wood, and he would sell it to the neighbors. In addition to a wood stove, his mother had first an icebox, and later, a refrigerator.



Maria, Socorro and George Rodriguez on Hidalgo Street, 1931

When they had an icebox, an iceman used to go to the houses to deliver ice. "He would have a big truck with a canvas on the back and just sell big cakes of ice." The ice truck came by every day. "He had ice in blocks, maybe 100-pound blocks, and if you wanted 25 pounds, then he would cut you off a 25-pound block."

George said that the family purchased food in the grocery store, and they got vegetables from his uncle's large garden where he grew a variety of vegetables. "We had *caletas*, wild spinach. I loved it, and I haven't seen any since my mother passed

away.” He remembered that when he was young, he and his buddies would go hiking through the farm area. “Maybe they would have peaches, or apricots, or we got some watermelons.”

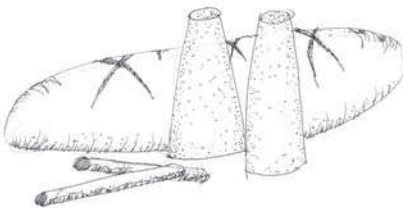
George said that they had the same type of food for all occasions. “Maybe Thanksgiving we would have turkey. Other than that the food was the same year around.” He said he liked *tamales*, and the sweet bread pudding called *capirotada* especially made during Lent. George said, “I don’t just ... have it during Lent; I like it anytime.” He submitted his mother’s recipe for it.

George said, “My mother prepared this for her family every year during Lent. The dinner consisted of many traditional recipes, but the bread pudding is something we all looked forward to. Many in our family continue with the same tradition. It keeps us close to those we have lost and love dearly, always with a smile.”

Capirotada (Mexican Bread Pudding)

The Rodriguez Family

1 loaf French bread
4-1/2 c. water
1-1/2 piloncillo cones (Mexican brown sugar)
4 cinnamon sticks
1 c. raisins
1 c. peanuts
2-3 c. Longhorn cheese



Combine water, piloncillo, and cinnamon sticks in a saucepan. Bring to a boil; reduce heat and let simmer for about 20 to 30 minutes.

Cut French bread (stale) into 1/2-inch slices. Layer on a baking sheet and bake at 350 degrees for about 5-10 minutes until golden brown—remove from oven and let cool.

Spray 8 x 10 1/2 baking dish with non-stick spray. Start to layer bottom with bread, raisins peanuts, and cheese.

Slowly pour syrup through strainer over top. Continue with another layer the same way. Pour more syrup then top with cheese. Let soak for about 30 to 40 min.

Bake at 350 degrees for about 30 minutes, then enjoy

ROSALES FAMILY



Augustin Rosales' passport, 1930

In the year 1900, it cost sixteen year-old Augustin Rosales three cents to cross the border from Mexico into the United States. Born in Penjamo, Guanajuato, Mexico in 1884, Augustin began working in Chandler in 1911, clearing mesquite trees from the land

on which the San Marcos would be built. He married his first wife, Leonicia, in Phoenix, and they had a daughter named Augustina. When Augustina was eight years old, Leonicia passed away. In January of 1919, Augustin married his second wife, Trinidad Centeno, at St. Mary's Catholic Church. Augustin had to pay a car to go to Tempe to pick up a priest to perform ceremony; the reception was held at the Koch Family home, where services for St. Mary's began before the church was built. Angel Navarrete and Ofelia Rios were the witnesses.

In the next decade, Augustin began working for the railroad in Chandler as a water boy, carrying water to the railroad workers; he worked his way up to foreman. His first daughter, Augustina, passed away as a result of leukemia at the age of sixteen.



The Rosales Family

In 1935, the Rosales Family purchased Lot 5 on Hidalgo Street for \$25. There, they lived in a shack until they purchased a house from the Gila River Relocation Center, which was disbanded after World War II. Augustin and Trinidad had eleven children: Helen, Susan, Rudy, Peter, Rosa, Josephine, Cisco, Margaret, Augustine, Lupe and Gilbert. All attended St. Mary's Parish School and Chandler High School. Susan, Lupe, and Rosa attended the Winn School on Saragosa Street when they were young.

Augustin passed away in his home on Hidalgo Street on September 17, 1958.

SOTO FAMILY



*Pedro and Maria
Luisa Montano,
with Jose and
Guadalupe Soto*

José and Guadalupe Soto settled in Chandler after leaving Sonora, Mexico in 1919. They were the second generation of Soto family members to come to America for an opportunity to work as farm laborers. Guadalupe's father, Pedro ("Pete") Montano was a local blacksmith and José worked for the Dobson family farm. The Sotos had three children: Eulogio "Lefty," Hector (who died at the age of one) and Estella. Lefty, born in November of 1924, was born at the Dobson Farm on Warner and Dobson roads. Guadalupe passed away in 1930, and Lefty's grandmother, Maria Luisa Bojorquez de Montano, took care of the children. Pedro built a home on Hidalgo Street, where the Soto family lived for eighty years. The home had three rooms, and Pedro built a shed for four more beds in the back. There was no running water, and the Sotos had a two-seat outhouse.

Lefty attended the Winn School on Saragosa Street before moving on to Cleveland School. As a teenager, he worked at the George Y. Wah grocery store and the Bashas' on Boston Street before being drafted into the Army in 1943. He served as an Army Scout in New Guinea, Moritai, and the Philippines, before being deployed to Japan. He served in Kyoto, Japan for two and a half years where he was promoted to Staff Sergeant. Lefty married his high school sweetheart, Josephine Noriega, in 1949.



*"Lefty" Soto and Josephine Noriega
wedding, 1949*

Josephine was born in Phoenix in 1929, and moved to Chandler at the age of six.

The Sotos had four children, Dolores, Mary Helen, Edward and Cecilia. To support his family, Lefty worked for the United State Postal Service and was the first Hispanic mail carrier in Chandler.

He delivered mail by bicycle from 8 a.m. to 3

p.m., at which time he went to his job as a bookkeeper at Stuarts Home Furnishing store. Lefty was in the National Guard. Josephine worked for Firestone and volunteered at the American Legion, signing men up for the draft. After having her children, she didn't work until her youngest daughter started high school; Josephine worked in the office at Seton High School for nine years. Josephine has since passed away. The family no longer lives in the neighborhood.



*"Lefty" and his
daughter Dolores*

TURNER FAMILY



*Carlanthe "Mama"
Turner*

Carlanthe Turner, affectionately known as "Mama," was born in November of 1913 in Texas. At the age of sixteen, she moved with her aunt to Oklahoma, where she met Jimmy "Black Boy" Turner. They married in 1931 and did farm work in Manitou, Oklahoma. She gave birth to three children, Robert Lee, Artie Mae, and Franklin Delano between 1932 and 1937. The Turner family moved to Chandler in 1939, when Jimmy began experiencing health problems and needed to live in a drier climate. They selected Chandler because Jimmy's cousin, Marty Phillips, lived there. In Chandler, Carlanthe had four

more children between 1942 and 1949: Madeline, Dorothy Jean, Jimmy Richard, and Freddy Ray.

Jimmy eventually worked as a contractor, transporting many people from the South in his truck. He partnered with Billy Woods to bring people out to Chandler. Their oldest children, Robert and Artie Mae, were some of the first African-American students to attend Chandler High School upon integration in 1949. Carlanthe was active in the church her family attended, Mt. Olive Baptist Church. She worked in the fields, and then later in life, worked at Arizona State University cleaning the hallways and dorms. Carlanthe recalled that her husband was a hard-working man as well: "His daddy left home when he was fifteen years old. Jimmy started working to take care of his mother and his baby brother ... he started working at fifteen, doing a man's job, and he did up until the time before he died ... He worked up until the time he found out he had cancer. "

Her granddaughter, Sherrie Larkins, submitted her grandmother's recipe for peach cobbler. She says that when growing up as a little girl, the



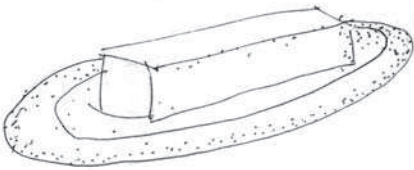
Jim and Carlanthe Turner's children, 1993

peach cobbler was one of her favorites. "The aroma of the peach cobbler met you at the front door. At that point, you knew that she was cooking my favorite peach cobbler. Often, I would tell her, "Mama, I sure would like to eat one of your peach cobbles," and she would say, "Sherri, come and get it!"

Turner's Peach Cobbler

The Turner Family

2-1/2 c. all-purpose flour
3 tbsp. white sugar
1 tsp. salt
1 c. shortening
1 egg
1/4 c. cold water
1/2 c. butter
2 c. white sugar
1/2 tsp. ground nutmeg
1 tsp. ground cinnamon
1 tbsp. cornstarch
1 tbsp. melted butter
1 tbsp. white sugar
3 lbs. fresh peaches, peeled,
 pitted and sliced
1/4 c. lemon juice
3/4 c. orange juice



In medium bowl, mix the flour, 3 tbsp. sugar, and salt. Add the shortening until it resembles crumbs. In a small bowl, mix together the egg and cold water. Sprinkle over flour mixture and work with hands to form dough into a ball. Chill 30 minutes.

Preheat oven to 350 degrees. Roll out half of dough to 1/8 inch thickness. Place in 9" x 13" baking dish, covering bottom and halfway up sides. Bake for 20 minutes.

In a large saucepan, mix the peaches, lemon juice and orange juice. Add 1/2 c. butter and cook over low heat until butter is melted. In a mixing bowl, stir together 2 c. sugar, nutmeg, cinnamon, and cornstarch; mix into peach mixture. Remove from heat and pour into baked crust.

Roll remaining dough to thickness of 1/4 inch. Cut into half-inch wide strips. Weave strips into a lattice over peaches. Sprinkle with 1 tbsp. sugar and drizzle with 1 tbsp. melted butter.

Bake at 350 degrees for 35-40 minutes, or until top crust is golden brown.

MIGUEL SR. AND CRISTINA VIDAL FAMILY



Miguel Vidal Sr., 1940

Miguel Vidal Sr. was born in Aconchi, Sonora, Mexico. He earned a living as a musician, making bricks and doing farm work. He married Cristina Espinoza, who was from the same area, around 1906. They had four sons and four daughters, including Esperanza (Vidal) Moncivaiz, who was born in Cananea, Sonora. The Vidals came to Chandler in October of 1920, recruited by the government as part of an effort to bring Mexican families to work on farms. They lived in the Goodyear/Ocotillo area, and then, moved to worker's housing near what is now Hidalgo Street in 1921, where they lived in a big yellow tent.

The Vidals happened upon a one room adobe home on Hidalgo Street with one door and one window. They bought the home for \$5 and added a ramada. Later, they moved to another house, purchased with \$250, which Cristina saved from picking cotton. They didn't have electricity and used a wood burning stove. After a few years, Miguel added another room to the house. That home was near Tino Valenzuela's pool hall.



Miguel Vidal and his band

As a musician, Miguel organized dances for the neighborhood, playing waltzes and classical music. His Mexican orchestra band also would travel for a month at a time, playing music and making money.

Esperanza recalls that she and her sister attended church on Sundays at

St. Mary's Catholic Church. In 1926, Cristina started reading the New Testament and became a Christian. This coincided with the arrival of a missionary named Marshall Brewster, who encouraged the Vidals to start a Mexican Methodist group. There was some controversy over this in the neighborhood, as most of the Hispanic families were staunch Catholics and had some reservations about a Protestant church opening in the area. Nevertheless, in 1927, the Vidal family established the Free Methodist Church at the corner of Saragosa and Arizona avenues. Miguel and two of his sons helped make adobe bricks for the building.



Esperanza (Vidal) Moncivaiz in Los Angeles

Esperanza and her siblings attended the Cleveland School, and then, Chandler High School. When she and her sister Carmen were young, the girls learned to make tortillas. They made everything from scratch, and Mexican ingredients were not easily found at the local stores. She remembers making tamales: "If we were going to make tamales, we would start with the corn. We had to fix the corn, grind it, grind the chili pods, make the chili, and then, make the tamales." During high school, Esperanza quit school to tend to her mother, who became ill and passed away when Esperanza was fifteen years old. With the help of Mr. Brewster and his new wife, Esperanza moved to Los Angeles to attend Bible school.



Esperanza and Meliton Moncivaiz wedding

When she was twenty-two, Esperanza met her husband, Meliton Moncivaiz. They married in 1941 and lived in Mexico doing missionary work. In 1950, the Moncivaiz family moved to Chandler, settling on Saragosa Street. Meliton became a pastor at the Free Methodist Church and Esperanza played piano.

Tortillas

Jenny Vidal Salzman

4 c. white flour
1-1/2 tsp. salt
1 tsp. baking powder
1/2 c softened or melted
lard/shortening
1-1/2 c. warm water

Mix flour, salt, baking powder and lard in a large bowl until well blended.

Add a small amount of water and knead, then add more water and knead. Keep adding until you get a soft dough, not sticky or hard, but medium soft.

Place in covered bowl and let sit for about 10 or 15 minutes, and then, make balls about the size of a large refrigerator biscuit. Then, put in a covered bowl.

Roll out dough with a rolling pin and cook on a dry skillet on medium high heat. Don't cook the first side all the way; turn and cook second side all the way, then turn and finish cooking on first side.

Cool and store in dish towel and plastic bag or bowl.

Makes 14 medium or large tortillas.

WOODS FAMILY



Billy Woods

Billy Woods came to Chandler from DeKalb, Texas in 1934. His wife, Dorothy Ellis, came to the area in 1939, from Greenville, Texas. Billy and Dorothy met while out working in the fields, got married and had 23 children. They had a home on Saragosa Street, where Dorothy grew tomatoes, cabbage, peas, cucumbers and other vegetables; Billy kept cows, pigs, chickens and goats. The home had four rooms: a living room, a kitchen with a gas stove, and two bedrooms. The children slept in double beds. Billy bought several lots on Saragosa at the same time, so as some of the children got older, they moved to homes nearby.

Families in the neighborhood knew Billy as a man that they could turn to for help. He started out as a farm laborer and eventually became a contractor, hiring people to work in the fields. He helped recruit many of *Southside's* residents from the southern United States to do farm labor for farmers such as the Willis, Hadley, Dobson, and Bogle families. His daughter, Peggy, remembers that "he would go around the neighborhood picking up everybody that needed work and had farm experience. They'd go chop and pick cotton, or pick watermelons." Billy got a new Hudson car every year from the Tex Earnhardt dealership and also bought a truck to drive people out to the fields for work. At the age of eight, Peggy started going out to the fields to help her mother with the chuck wagon. The chuck wagon was a little wagon with a kitchen that Billy would tow on the back of his truck. Dorothy would make chili dogs, French fries, and hamburgers. She'd bake pound cake, sweet potato pie, apple pie and chocolate pie at home and bring those along as well. The food was reasonably priced, but if someone couldn't afford lunch, they wouldn't be turned away.

In addition to cooking in big iron skillets on the gas stove, the Woods family barbecued. Billy would butcher his own animals, and Peggy and her siblings would help clean out the chitterlings or kill chickens. They had a pit in their backyard, and Billy would put the meat on racks and barbecue for the whole neighborhood, making sure everyone else ate before his family did. Both Billy and Dorothy enjoyed cooking, and instead of a family meal, where everyone sits down to eat the same meal, everyone was given the opportunity to eat what they wanted. However, Dorothy made biscuits for every meal.

Religion played an important part in the Woods household. The family attended Mt. Olive Baptist Church almost seven days a week. The family faithfully attended Bible study and made it a point to arrive promptly for Sunday services.

Peggy Woods retired from Microchip three years ago. She has three sons and recalls that the *Southside* neighborhood was a safe place to be. Everyone respected and took care of each other, and “A lot of good people have come out of that neighborhood,” she says. Peggy provided a family recipe for pound cake:

Pound Cake

The Woods Family

2-1/2 c. sugar

1 c. butter

1 tsp. vanilla or almond
extract

5 large eggs

3 c. all-purpose flour or cake
flour

1 tsp. baking soda

1/4 tsp. salt

1 c. milk or evaporated milk

Mix all ingredients together in a large bowl.

Grease and flour a large pan.

Bake at 350 degrees for 1 hour.

Chapter Two



Phil Dueñas and his siblings pose by the WWII Honor Roll.

Chandler's history was marked by a whirlwind of change in the next three decades, 1940-1979. In December of 1941, the United States entered World War II. Chandler residents enlisted and served in the Armed Forces, even leaving high school to do so. Those who stayed in Chandler assisted the war effort by purchasing bonds, collecting scrap metal and growing



Frank Aguilar in his uniform



Willie Mitchell at William's Field during WWII

victory gardens. In May of 1943, the American Legion hired Mesa sign maker Pedro Guerrero to build an "Honor Roll" billboard in Dr. A.J. Chandler Park. The billboard displayed the names of men

and women from Chandler, Higley, Queen Creek, Chandler Heights and Goodyear/Ocotillo that were in the service. By the war's end, more than 700 names were listed. Some of the *Southside* residents that served during World War II were Raul Navarrete, Roosevelt and Lenny McDaniels, Gilbert Rosales, Theophilus Barnett, Eulogio Soto, Alejandro and Miguel Baldenegro, Willie Mitchell, Feliciano Ayala, Santiago

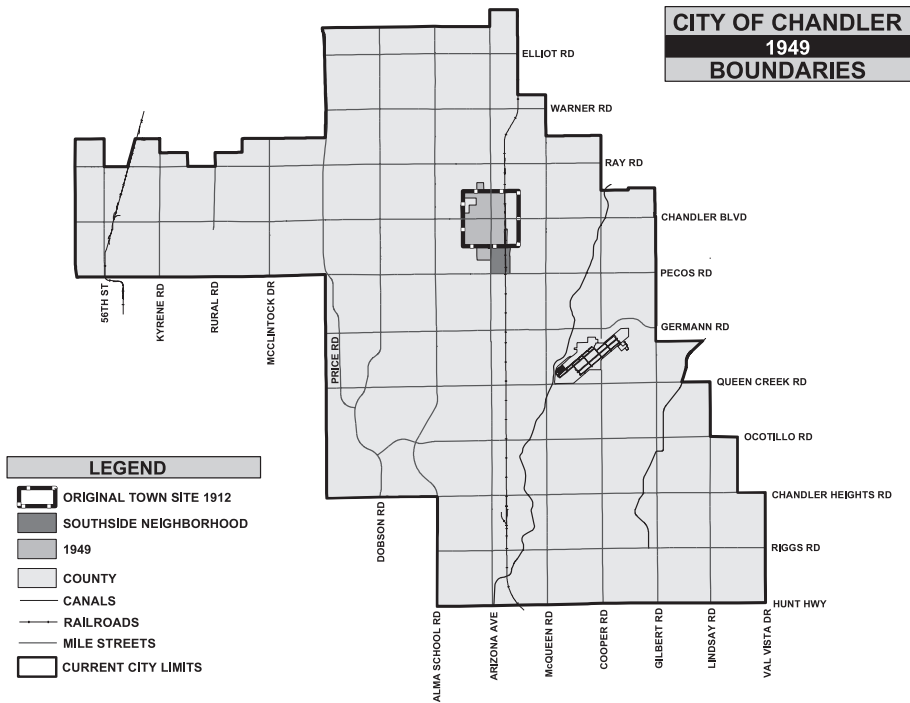


Eulogio "Lefty" Soto in Japan during WWII

Vidal and four Aguilar brothers: Frank, Tony, Refugio and Jose. Williams Air Force Base, a major training facility for the military, segregated Black and White servicemen at the time.

As a result of the post-World War II boom, new neighborhoods popped up in Chandler, such as Carla Vista, Hulet, Westwood Manor, Whitten Addition, Wingfoot Gardens and Wingfoot Village. In 1945, George Hoy and James Shelly purchased the land previously known as the "Chandler Part-Time Farms," situated between Chandler Boulevard and Erie Street, Nebraska and Hartford Streets. They subdivided the lots, and Park Manors opened between 1946 and 1947. Prominent businessmen, farmers and others bought these new lots and built custom homes.

Northeast of Park Manors, Hoy Homes offered returning veterans a less expensive alternative to custom homes by supplying small, ranch-style houses between Arizona Avenue and Iowa Street along Galveston, Oklahoma and Tulsa streets. By 1949, Chandler's boundaries extended a little south and a little north of the original town site; not quite to Pecos Road and not quite to Ray Road. Chandler officially became a city in 1954, after meeting the required population of 3,000. Chandler's first hospital, located at McQueen Road and Chandler Boulevard, opened in 1961. By Chandler's 50th Birthday in 1962, the population was almost 10,000. In the 1970s, some residential growth occurred south of Chandler, such as Sun Lakes, developed by Robson Communities.



Southside



Delfina and Julio Vega pose on Saragosa Street.

While some of Chandler's farm land transformed into family homes in the 1940s, the Kesler and Dobson additions expanded *Southside's* boundaries from the three original streets (Hidalgo, Saragosa and Morelos). In July of 1940, R.D. and Maude Kesler subdivided their land into lots along Kesler Lane and Pecos Valley Road (now Pecos Road). Six years later, Johnson Dobson subdivided the land north



Noel Waterfield stands on Kesler Lane in the 1950s.

of Fairview Road and south of Frye Road, between Arizona Avenue and Delaware Street. Many African-American families purchased lots and built homes in the Dobson Addition during the 1950s. Their community spread out toward Colorado, Fairview and Delaware while the Hispanic community moved into the area along Washington Street, between Frye Road and Boston Street. White residents began moving into *Southside* along Kesler Lane. Despite the Kesler and Dobson additions, *Southside* was still on the outskirts of town. Robert (Cisco) Baldenegro remembers, “Our streets were dirt. The feed lots made a lot of dust, maybe that’s why it was called the Dust Bowl.” The streets were unpaved and unlit. Many families used outhouses.



A *Southside* home on Morelos Street

might cause a serious epidemic.” *Southside* residents like Billy Woods, Eliazar Escandon, Sam, Tom, and Sid Payne, William Nickell, Chris Boel, Reverend Meliton Moncivaiz, and Frank and Melba Perez signed petitions for annexation. On July 27, 1953, Mayor Otho Dixon signed ordinances 122, 145, and 146, annexing *Southside* into Chandler’s town limits. This allowed municipal services, such as electricity and running water, into the neighborhood. Saragosa and Morelos streets were paved in 1954; Hidalgo Street remained a dirt road until the 1970s. Electric street lights brightened *Southside*’s streets for the first time in the early 1960s.

In April of 1952, Chandler Town Superintendent of Water, L.C. Calley, reported that “... sanitary conditions in the Dobson Addition were very bad and that some action should be taken to correct these conditions which, if left unattended could and might cause a serious epidemic.”

Compared to the standard tract homes going up in neighborhoods like Park Manors, *Southside*’s residents built or modified homes using many materials and simple floor plans. Construction materials included wood frame, adobe, brick, and block. Pete “Ocie” Payne remembers his family’s first home being wood in the front and adobe in the back. His parents and sisters slept in the front, which also had a small kitchen and living room. He and his brothers slept in the adobe room, “At night, we just went and got in the bed, and that was it. We didn’t see too much because we had no lights, nothing but a lamp. We had a lamp, a kerosene lamp.” Families, such as the Vidals and Joneses, purchased



The Vidal home, a remodeled internment camp barracks

buildings that previously housed Japanese “relocated” during World War II to the Gila River Internment Camp. Obie Jackson remembers that buyers rolled the buildings into town on rollers and then remodeled them into single family homes, some with stucco

on the outside. Charletta (Jones) Jackson’s home was one of these former barracks. It was two feet by six feet, and had a double roof to keep it cool during the summer. After Charletta got married, her husband cut one of the roofs off and put in air conditioning. When they first moved in, there was running water outside and electricity, but they used an outdoor bathroom. *Southside* resident Charles Scott constructed some of the homes in the neighborhood in the 1960s.

Despite the changes introduced by the war, such as ration stamps and more women working outside the home, Chandler’s main industry remained agriculture. The price of cotton rose as it was in high demand for parachutes and tires. After the war, cotton remained an important crop, along with alfalfa. The Chandler Heights Citrus Growers Association picked and packed oranges, grapefruit and lemons. Non-agricultural industry arrived in the 1960s. In 1964, the Spreckels Sugar Company built a sugar processing plant south of Chandler to extract sugar from sugar beets. Later that decade, Harry Winston Minerals of Arizona opened a diamond cutting and polishing business, and Pimalco, United Mobile Homes and Pima Valve moved into west Chandler. In 1967, Chandler picked up the high-tech industry with the arrival of Rogers Corporation, an electronics manufacturer. Soon after, General Instruments followed.

Although the manufacturing industry was growing in Chandler, *Southside* residents mainly worked in the



Residents of Southside at work at the San Marcos Hotel

agricultural industry, as in years past. *Southside*’s residents began to move into other areas of work. They found jobs in restaurants and the food industry, domestic work, construction, grounds keeping, etc. Young people got jobs at the Chandler Arizonan, worked as shoe shine boys, caddies at the San Marcos Hotel.



Severiano Rodarte caddied at the San Marcos Hotel

Those who went to college often received degrees in education. Obie Jackson recalls the Spreckels plant being an employer for people from the community. Pete “Ocie” Payne remembers:

“It was kind of rough at that time for Blacks, especially because we had a pretty rough time of finding something for work or do because most of it was farm work, and that was it. There might have been other jobs, but they wasn’t hiring any Blacks at that time ... you couldn’t get a job working in any of the stores, because they used their family for most of the work in those places. So, we had to go to the farms to work. That was the only work we had.”

Businesses in Chandler were segregated at this time. Ocie Payne states that the movie theaters were segregated. There were different sections for African-Americans and Hispanics. If African-Americans wanted a soda or ice cream, they went inside to order but had to go outside to enjoy their treat. Restaurants, such as Ortega’s and the Sip ‘n’ Bite, did not allow African-Americans inside.



Pete “Ocie” Payne and his class in 1947

Racial barriers also affected the children of *Southside*. Before 1943, African-American students attended school in Mesa at the segregated Booker

T. Washington Elementary. In 1943, the Chandler Unified School District designated the old classroom buildings at Goodyear/Ocotillo as Chandler’s segregated school, with grades one through eight. Students continuing to high school then rode public bus lines twenty four miles to George Washington Carver High in Phoenix, until 1949, when Chandler High School integrated. Former Mayor and *Southside* resident Coy Payne describes going to high school:

“Chandler had worked out a reciprocity deal with the Phoenix Union School District so that any African-American kid who had graduated from the 8th grade and wanted to go to high school could receive tuition; the Chandler Unified School District would pay the tuition to the Phoenix Union District for Black kids to go to school, plus provide transportation.”

The first four African-American students to attend Chandler High School were Robert and Artie Mae Turner, and Willie and Joella Arbuckle in



Southside children at Winn School in the late '60s

1949. Robert and Willie graduated in 1951. In 1953, Judge Fred Struckmeyer ended segregation in all Arizona high schools. The District shut down Goodyear School in 1954, when Arizona's grade schools integrated. Former *Southside* resident Obie Jackson recalls his Anglo teachers and classmates treating him like he was anyone else. When he played football in high school, the Sip 'n Bite restaurant offered a steak dinner to the player who scored the first touchdown.

Jackson scored the first touchdown, but because he was African-American, the restaurant refused to serve him; the manager then said he'd serve Jackson in the kitchen. Students at Chandler High School ended up boycotting Sip 'n Bite until the manager came to the football field and offered Jackson the steak dinner. African-American and Hispanic children from *Southside* attended Winn School until its closure in 1969.



The bar inside El Mambo

There were several restaurants in *Southside* during these decades. Jenny (Vidal) Salzman remembers the Cozy Café, on the east side of Arizona Avenue between Elgin and Fairview streets, had the best burgers in town. Other restaurants included Miss Bea's Café on Elgin Street and Frye Road, Mr. Lee's on Saragosa Street, and of course, N.J. Harris' BBQ Café. Families shopped at Bashas', the Escandon Grocery on Saragosa Street, the Ong's grocery

store on Arizona Avenue, and Lucky Market on Arizona Avenue. The Rainbow Inn, Southside Tavern, El Rodriguez and El Mambo provided entertainment. El Mambo, owned by Tino Valenzuela, included a ballroom and a restaurant. The ballroom hosted Western dances on Fridays and "Spanish" dances on Sundays, while the restaurant served American and Mexican dishes from 11 a.m. until 1 or 2 a.m. The ice plant, cotton gin and the alfalfa mill (under new ownership by the Bogle family) were still operated on the borders of the neighborhood. The Bogle Family ran a feedlot just east of the neighborhood, and there was a fruit packing plant near Nevada and Frye roads.

Southside's churches saw more attendance due to the



Beatrice Payne, who ran the Blue Bonnet Café



Reverend Edward R. James, pastor of Mt. Olive and teacher at the Goodyear School

population increase. In August of 1940, Reverend Edward R. James started his tenure as pastor of Mt. Olive Baptist Church. At that time, there were ten active members. "On October 14, 1941, under the leadership of Rev. James, this small band of baptized believers purchased a lot and built a small house of worship. This was done on a cash basis." In 1949, church members bought the Colorado Street lot on which the church currently sits and rebuilt in 1950, with the addition of a fellowship hall. Reverend James built a teen center on Delaware Street for the younger members of Mt. Olive, with a skating rink. This later became apartments. In 1962, Reverend James retired. That year, Reverend Theodore Roosevelt McDaniels became pastor. In the 1950s, the Pentecost Church of Jesus Christ moved into the neighborhood. Located on Delaware Street, the church was originally founded in Mesa in 1940. The church has had four pastors, starting with Pastor Riley Tomlin; in 1972, current pastor, Willie Arbuckle Sr., became pastor.



St. Mary's School, as it looked in 1945

Most of *Southside's* Hispanic families continued to attend St. Mary's. "Father Patterson built a basketball court for us, and in the basement of the church were pool tables, a boxing ring, and a soda fountain," George Rodriguez

remembers. Father Patterson built four classrooms, and in 1944, opened St. Mary's Catholic School with four teachers. By 1950, four more classrooms were added. In 1954, Father Patterson founded Seton High School on Chandler Boulevard, west of Delaware Street. It moved to Dobson and Ray roads in 1983. During the 1960s, Father McMahon became pastor of St. Mary's. On October 9, 1977, St. Mary's new location on Galveston Street was dedicated by Bishop Rausch of Phoenix.

During the 1950s, Chandler's sons were once again called into the service. With the entrance of the United

States into the Korean War, the Federal Government instituted the draft. Coy Payne, Zora Folley, Willie C. Vanley, Robert Turner and James Arbuckle were just a few of the men who represented *Southside*. When the United States officially became involved in the conflict with North



Robert Turner



Mayor Coy Payne spent time in Japan during the Korean War.

Vietnam in 1965, Joe and Jerry Woods, and Lincoln Hardy were among those who left *Southside* to join the military.

One of *Southside's* former residents, Raul Navarrete, served as Chandler's first and only Hispanic mayor. Born in Chandler in 1924, Raul enlisted in the Navy upon graduating from Chandler High School in 1943. Raul was honorably discharged in 1946. Upon returning to Chandler, he attended Arizona State University for two and a half years, worked at Williams Air Force Base and married Alicia Durazo in 1955. They had four children: Renee, Raul Jr., Gina and Marci. Raul served as Captain in the Artillery unit in the Arizona National Guard. He ran for City Council in 1966 and was elected. Chandler residents elected him as mayor in 1972, and he served until 1976. During his tenure as mayor, he dedicated the Chandler Museum, established Future Farmers of America Week, broke ground on the new library, dedicated Folley Park, and tried to get a professional football stadium built in Chandler while equalizing city hiring practices and developing an easy-to-understand budget. The Chandler Arizonan noted he was "... solid as a piece of granite, noted for his rugged honesty, his straightforwardness, and his perception into affairs is keen." He passed away unexpectedly in 1982.



Mayor Raul Navarrete
and Rosa Wilson
Chandler

By 1970, Chandler's population reached 14,250 people. The city's small town feel started to diminish. Although *Southside* was basically split into a Hispanic section and an African-American section, the neighborhood retained its close-knit feeling. LaVon Woods remembers, "You made it point to know whom you lived by. You made it a point to know who the children where. You watched out for mine, and I watched out for yours.



Future Vice Mayor Phill Westbrook
coaches basketball at Elgin Park.

There was a sense of family, although you weren't family, not naturally. To me, that is what a neighborhood should be about. You have to have concern for people." Ester Vidal summed up the general feeling of the neighborhood during these years: "We all got along, and our parents all knew each other. Our neighborhood had a feeling of warmth and togetherness. Neighbors were always willing to help each other out and parents looked out for all the kids, not just their own."

ANDREWS FAMILY TOLD BY KEN ANDREWS



Roy and Cora Andrews

Roy and Cora Andrews met in Value, Oklahoma, while Roy was working on the railroad. In December 1913, they married in Clarksville, Oklahoma. To this union, seven children were born: Willie (Jack), Lulla, Sam, Margrett, Argrett, Charlene and Calvin. In 1942, Roy and Cora relocated to Chandler, Arizona.

Argrett recalls that, “My father was a self-made man ... His work was farm work, but he also was a trader of his own rights. Being a farmer, he grew everything, and when I say everything, I mean everything. All the fruits and food we had to live off of, he raised it himself. He had his own stock ... In those days, people really didn’t know what they had. They just had what was given to them, or what they could afford. His dress code was: starched overalls, white shirt and Stacy Adams shoes and a white Stetson hat. That was his attire.”

Argrett remembers as a child, her parents were a playful couple. Their home was known as the community house, where all the kids gathered and played games. Cora made tea cakes for everyone, and Roy made gingerbread. Argrett remembers asking the children to choose which dessert was the best. She also recalls the family sitting down for dinner together and her dad or mom blessing their food.

The Andrews family had a gospel quartet. They traveled around the local area in Oklahoma by horse and buggy when they could not borrow a truck from her dad’s Caucasian friend. Argrett stated that her family was loving, caring and highly respected throughout their community. Her father was a deacon and her mother a missionary at Mt. Zion Baptist Church; their lives were centered around the things of God.

According to Argrett, her mother was a strong disciplinarian, and her father would tell them “I’ll tell Cora on you.” The children were not allowed to go anywhere without a chaperone. She stated that her parents had high expectations, and the children did what was expected without a word or delay. Argrett thanks the Lord to this day for having very good parents. Argrett submitted a pie recipe, and Ken submitted a recipe for potato salad.

Ken & Regina Andrews' **Southern-Style Potato** **Salad**

The Andrews Family

5 lbs. Russet potatoes,
peeled and cubed
Mayonnaise (to your desired
consistency)
Mustard (to taste)
Pimientos, diced
Dill pickles, chopped
Yellow onion, chopped
Green bell pepper, chopped
6 hard-boiled eggs, chopped

Boil the potatoes until fork-tender. Drain them, and let them cool for about 15 minutes.

Mix all other ingredients separately from the potatoes to avoid mashing them.

Slowly and carefully fold all ingredients into a serving bowl until well-mixed; lightly sprinkle seasoned salt and paprika on top.



Vinegar Pie

Argrett Colbert

Pie:

3 egg yolks
1 c. brown sugar
1/4 c. white sugar
3 tbsp. cornstarch
1/4 tsp. salt
1/4 c. apple cider vinegar
2 c. boiling water
1 tbsp. butter
1 unbaked pie crust

Beat eggs yolks until thick. Add sugar, cornstarch, salt, and apple cider vinegar.

Add 2 cups of boiling water; stirring all the time. Cook over water in a double broiler until thick and smooth. Add butter just before removing from heat.

Meanwhile, bake one pie crust at 400 degrees for 3 minutes. Fill crust and put back in oven at 325 degrees. Bake until light brown.

Make meringue. Cover pie with meringue and bake until crust and meringue are brown.

Meringue:

3 egg whites
1 tsp. lemon flavoring or
juice of 1 lemon
3 tbsp. sugar

BARNES FAMILY TOLD BY D'ANDRA LOVE, LUCILLE WILSON'S GRANDDAUGHTER



Cora Barnes

Cora Barnes lived most of her life in Chandler. She was well-known as Big Mama. She had that magic touch when it came to cooking things like chili beans, homemade cinnamon rolls and tea cakes. Another well-liked thing was a butter roll. Ms. Velma Nickels said that was her favorite. And, she passed that good cooking on to her daughter Lucille Wilson.

Everyone in the neighborhood knows Lucille as "Porbam." She makes the chili beans, fried chicken and everyone's favorite is her teacakes. She is always getting a call to make someone some tea cakes. If you want to know what love tastes like, ask Ms. Lucille to make you some tea cakes. And, she always prepared food if someone in the neighborhood passed away; she made food for the funeral. She also made food for the neighborhood clean-up in the '70s.



Lucille Wilson

Old-Fashioned Tea Cakes Cream butter and sugar well.

The Barnes Family

Dissolve soda in buttermilk.

1 c. butter or solid vegetable shortening

Add eggs, flour and baking powder.

1-1/2 c. sugar

Add any desired flavoring, such as 1 tsp. vanilla or lemon extract.

1 tsp. baking soda

1/2 c. buttermilk or 1-1/2

Roll dough out on lightly floured board.

tsp. vinegar or 1-1/2 tsp.

Cut with cookie cutters, and bake until

lemon juice in 1/2 c. milk

lightly browned in 400-degree oven.

3 eggs

4 c. flour

2 tsp. baking powder

BLACK FAMILY TOLD BY SILAS BLACK



Silas and Renee Black

Silas and Renee Black have lived in Chandler about 40 years. Although they do not live in *Southside*, they attend Mt. Olive Baptist Church. Silas, retired from Williams Air Force Base when he was Chief Master Sergeant.

“We were notified by a family friend that something was wrong with my great-aunt Willie Mae. She began to get confused easily; forgetful. The final tip-off was the

last few times she had been requested to provide her 7-Up Cake for church get-togethers, it did not taste quite right.

Her family took her to the doctor. A week later, she was diagnosed with Alzheimer's. The disease progressed quickly (in our eyes). She was no longer able to live on her own, so we began to pack all of her things to relocate her to live with her niece, Dolores. As we were in the kitchen packing, we ran across several of her handwritten recipes. One of them was her infamous 7-Up Cake! We were overjoyed at finding the family and community recipe.

Thankfully, it is one treasure even Alzheimer's did not claim. The cake is easy to make and a definite crowd pleaser.” – Silas Black.

Aunt Willie Mae's 7-Up Cake

The Black Family

3 c. sugar
3 c. cake flour
3/4 c. 7-Up
2 tbsp. vanilla or lemon
extract
1-1/2 c. butter
5 large eggs
1/2 tsp. baking powder

Preheat oven to 325 degrees.

Grease and flour a large cake pan.

Cream butter and sugar until fluffy.

Add eggs, one at a time. Add flour and baking powder.

Add extract and 7-Up. Beat mixture well.

Bake for 1-1/2 hours.

Allow cake to cool sufficiently before removing/turning out of pan.



FOLLEY FAMILY

Maggie Folley moved from Dallas, Texas, to Chandler in 1942. Her family included a son, Zora Jr., and two daughters, Mary Belle, and Mae Francis. Zora, born in 1931 in Texas, grew up in the *Southside* neighborhood, attending the segregated Ocotillo School. He joined the Army in 1948, where he received his GED and served in Korea. Always athletic, Zora picked up his interest in boxing during a tournament in the Army. He met Joella Arbuckle while on leave and visiting family at home. They courted, married in 1953, and began a family — eventually raising nine children. He began serious boxing training in Phoenix, and entered professional boxing in 1955, working under trainer Al Fenn and managed by Bill Swift. His oldest son, Zora III, recalls the first time he saw his father fight: “I was kind of in awe just to see him up there throwing punches with another individual, and I couldn’t stand to see him get hit ... He had a pretty good jab and a right hand as well. He would set you up with this, and then, when you least expect it, he would come with the right hand, and hopefully, if he hit you right, it was lights out. He prized himself on good defense. Dad, he believed in hitting and not getting hit.”



Zora and his children

Zora and Joella raised their children in a home on Colorado Street, built in 1952. Zora III remembers his mother, who passed away in 2011, as a quiet and loving mother, and a deeply religious woman who “raised us up in church whether we liked it or

not.” The kids enjoyed the Elgin Park across the street (later renamed N.J. Harris Park), where they could play basketball, baseball, tag and kickball. The City of Chandler renamed the street in front of their home “Folley Street” after Zora’s most famous fight in 1967 with Muhammad Ali.

Folley continued boxing professionally until 1971. He worked as a salesman at Rudolph Chevrolet in Phoenix, and was appointed briefly to the Chandler City Council. In the summer of 1972, his life ended unexpectedly at a Tucson hotel, where he died in a mysterious swimming pool accident. Five years later,



Zora Folley poses in his boxing attire



The Folley Family at the dedication of Folley Park, 1977

the City named a new park and swimming pool for Folley, located today at Frye and Hamilton roads. Zora was inducted into the Chandler Sports Hall of Fame in 2004.

Zora inspired his sons Robert and Zora III to take up boxing as well.

Robert had the opportunity to train with Muhammad Ali in the early 1980s, which led to a ten-year professional boxing career of his own. Zora III reflects back upon his father, “We, as children of our father, should be proud that our father was not only a great boxer, but a great man, and had good character, good quality and very loving father ... I miss him, and I lost him too early.” Through his boxing career, Zora represented Chandler all over the world. His son states, “When he went to Germany, England and Argentina, he always said Chandler was his home. He wouldn’t say Phoenix, Arizona. It was Chandler, Arizona.”

When it comes to cooking, Zora III believes that the most important ingredients are experience and love. He recalls that his mother Joella showed her love with the foods she cooked: “Thanksgiving and Christmas, those types of special days, was the traditional turkey, dressing, greens, chitlins ... Mom, she could really cook. That is one thing we didn’t lack; we didn’t lack food. Every Sunday after church, it was ready. Pot roast, pork chops ... I know my mom used to make pound cakes, great big pound cakes, nice and moist. But my sister, she may have added a little more to it.”

Broccoli Salad

The Folley Family

Broccoli

Raisins

1 jar mayonnaise

1/4 c. white distilled vinegar

1-1/2 c. sugar

1 purple onion, finely
chopped

Wash broccoli. Strain, put into a large bowl and set aside.

In another bowl, combine mayonnaise, sugar and vinegar. Stir until creamy.

Add raisins and onion to taste.

Let stand in refrigerator to chill.



Five-Flavor Pound Cake

The Folley Family

1 c. butter

1/2 c. vegetable oil

5 eggs

3 c. white sugar

3 c. all-purpose flour

1/2 tsp. baking powder

1/2 tsp. salt

1 c. milk

2 tsp. coconut extract

2 tsp. rum flavored extract

2 tsps. butter flavored extract

1 tsp. lemon extract

2 tsp. vanilla extract

1/2 c. water

1 c. white sugar

1 tsp. almond extrac

Preheat oven to 325 degrees. Grease and flour a tube pan.

Sift the flour with baking powder and salt.

Cream butter or margarine, oil and sugar, until fluffy

Add eggs one at a time, beating well after each addition.

Mix in flour mixture alternately with milk, beginning and ending with flour. Mix well.

Stir in 1 tsp. each coconut, rum, butter, lemon and vanilla flavoring. Pour into prepared pan. Bake for 1-1/2 hours, or until cake tests done.

In small saucepan, combine water, sugar and the rest of the flavorings. Boil until the sugar has completely dissolved. Spoon over hot cake. Cool cake

Seafood Okra Gumbo

The Folley Family

1 can or frozen bag of whole kernel corn
1 can tomato sauce
1/2 to 2 lbs. shrimp
1/2 to 2 lbs. crawfish
2 c. diced, cooked chicken
12 to 16 oz. smoked sausage, sliced about 1/2" thick
1 c. chopped onion
1/2 c. chopped green pepper
4 cloves of garlic, minced
Salt (to taste)
Cajun seasoning
Fennel seed
Boiled white rice

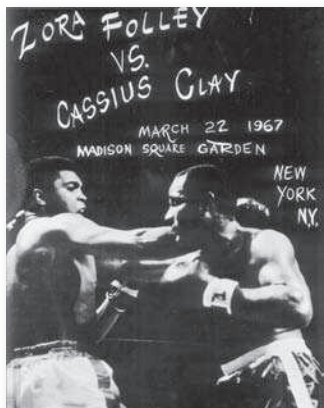
Put into large pot: sautéed onions, green peppers and garlic.

Add corn, okra, tomato sauce and broth, and bring to light boil. Add sausage, chicken salt, pepper, fennel seed, Cajun seasoning to taste. Put on low; cook for about 45 minutes.

Add shrimp and crawfish; cook 15 more minutes, or until sausage is tender. Serve with cooked rice.



ZORA FOLLEY VS. MUHAMMAD ALI



Advertisement for the Folley/Clay fight

On March 22, 1967, Chandler residents huddled around their radios and televisions and gathered at Chandler High's football field to experience the biggest boxing match in Chandler history. Zora Folley, who had lived in the *Southside* neighborhood since the age of eleven, took on the most famous boxer of all time – Cassius Clay, or Muhammad Ali – at New York's Madison Square Garden.

At the age of thirty-six, Folley had passed his prime, while Ali was at the height of his career. It was Folley's first chance at the World Heavyweight title. In the buildup to the fight,

Ali voiced frustration over Folley's gentle demeanor, saying to a New York Times reporter "That Folley's such a nice, sweet old man - eight little kids, calls me Muhammad Ali, thanks me all the time for giving him a chance. How am I ever gonna get mad at him and build up this fight?"

Folley had earned his reputation as a family man. He spent the hours leading up to the match with his son, Zora III, allowing the youngster to try on his training equipment and gloves in the stadium's locker room.



Zora Bell with his son, Zora III

The fight lasted seven intense rounds, with Folley dishing out nearly as good as Ali gave him:

"He fought him (Ali) well for seven rounds, and out of those seven rounds, he may have won three or four prior to him getting knocked out. But, I do know I was crying real bad, to see my dad get hit and go down. I remember Ali came to me specifically and said, 'Let me tell you, son; you shouldn't cry. You should be proud of your father. If it had been ten years earlier, there might have been a difference.' But, I was thankful that although Dad's career was winding down, it was very nice of him to give Dad the opportunity to fight for the championship. When my dad was in his prime, he was the number one contender for three years, and he couldn't get a title shot. So, if it was not for Muhammad Ali, Dad's career would have probably went for naught ... I would've liked to have known, if he was in his prime, what would he have done? I think he would've won the championship."

GONZALEZ FAMILY



Reverend Jose Gonzalez

Reverend Jose Gonzalez was born in 1942, in Jalisco, Guadalajara, Mexico. His grandparents were Santos and Felipa Martinez, and Presentacion and Florentina Gonzalez.

Jose Gonzalez Sr., son of Presentacion and Florentina, served as Pastor Evangelical in Chicago, and around the country before he went to Mexico to preach. He is now deceased. Josepha Martinez, Jose Sr.'s wife, was born in

San Luis Potosi and grew up in Sabinas, Coahuila. His parents, Jose said, met in Coahuila, Mexico, when his father served as pastor in a church and his mother assisted in the church. "We are a large family; we are twelve brothers. Three brothers are pastors." When he was younger, Reverend Jose lived in Mexico City, where he attended the Polytechnic and studied at the Institute of Engineering. Then, he moved to Nayarit, where he lived for fifteen years. In 1968, he left to live in Sonora, where he preached in Nogales for five years. He returned to Nayarit, before immigrating to Chandler in 1980.

Jose Jr.'s wife's name is Evangelina. Her parents are Gregorio Mendez Estrada and Socorro Bermudez de Estrada. Gregorio was a U.S. citizen. Evangelina was born in 1950, in Agua Cerca, Sonora. Members of her family live in Prescott, Arizona.

The story of Jose Jr. is as follows: He said that he did not want to be a preacher, but he felt called to be one. One night of vigil and prayer, he heard God tell him to leave all and become a preacher. Jose, at that time, was a successful businessman. He asked God that if his calling to a preacher was true, to have his house sold for his asking price. He lived in Nayarit at the time, and he had a fine house and asked for a large amount of money for the sale of his house. The next day, when at work, his wife called and told him that a group of men showed up at their home wanting to purchase the house. He had not told anyone about selling his house; it had all been a response to his previous night oration.

For a short period, the family was undocumented in the United States. Jose said that God is great. He said that an Anglo woman from a family that did not attend his church, and who did not know them, came and paid all the costs to emigrate them legally. That same woman paid all costs for them to become citizens. Without her help, he said that they would not have been able to fix their immigration status or obtain

their citizenship. Evangelina added, “It was a plan of God because my husband actually did not want to be in the United States.” They still know the woman that helped them and her family.

When he and his family came to Chandler, Jose said that it was not easy, as the family experienced a contrast of income; for example, in Mexico, he earned thousands. Here, at the start, he was paid \$50 per month the first month, and then afterward, he earned \$50 per week.

Jose Jr. and Evangelina have five children: three girls and two boys. He enrolled his children at the San Marcos grade school, and then, they attended Chandler High School; his children walked to school. Four live here in Chandler, and one lives in Kentucky. All are grown, graduated from Arizona State University, and are self supporting. One son studied music in Arizona State University. He has a gift; since he was little, he played music. His children earned grants and scholarships.

Jose and Evangelina said that they enjoy Mexican food such as *tamales*, *atole*, *bunuelos*, *arroz con leche* (rice pudding), *papas con chorizo* (potatoes with chorizo), and *cocido de rez* (beef soup). Their grandchildren, a new generation born here, have changed their food culture. Jose and Evangelina have been married for forty-one years.

Cocido de Rez (Beef with Noodles and Vegetable Soup)

The Gonzalez Family

One large white onion,
sliced
3 cloves garlic, minced
2 neck meat bones (neck
bones add more flavor,
but other meat bones can
be substituted)
1-1/2 lbs. chuck steak or
stew meat, cut into one
inch cubes
1 tsp. garlic salt, coarse
ground with parsley
1 tsp. lemon pepper season-
ing
1 tsp. garlic
1 tsp. parsley
1 tsp. celery salt
2 cubes beef bouillon
1 jalapeño, diced
3 potatoes, cut into small
pieces
10 oz. carrots
3 to 4 small yellow corn
cobs, cut in half
1 to 2 zucchinis, sliced
1 14.5 oz.-can stewed toma-
toes
1 stalk of celery
Half a cabbage, quartered
2 c. noodles

Place in the pan with three quarts of water the following ingredients: onion, garlic, neck bones, meat, seasonings.

Turn on fire, and boil water. Turn down the flame to medium and cook for 1/2 hour. When water is boiling, add the bouillon cubes and jalapeño.

After 20 to 30 minutes of cooking, test the meat to see if tender or soft. When meat is soft, put into the pan the vegetables for about 20 to 30 minutes, or until potatoes and carrots are soft.

Add 2 cups of noodles and cook until noodles are done. Taste and add more seasonings, if desired.

JIM AND DAISY MAE JACKSON FAMILY TOLD BY OBADIAH JACKSON

Obadiah “Obie” Jackson, born in Crockett, Texas, in 1936, came to the Chandler area in 1940 with his parents, Lewis Douglas “L.D.” and Daisy Mae Jackson, and his grandparents Jim and Amanda Phillips-Jackson. Amanda and Daisy Mae were both school teachers. Obadiah’s parents married in the early 1930s and had their first son, Horace, in 1935 and Obadiah in 1936. When they came to Chandler in 1940, they lived in a tent in the desert until L.D. began to work irrigating the Goodson Farm off of Chandler Heights Road. Daisy Mae drove their Hudson to Harmon Library on 7th Avenue and Buckeye Road to work as a librarian and teacher every day. Obie’s mother died from childbirth complications when he was five years old. He then lived with his grandparents on Clyde Neely’s ranch on Cooper and Elliot Road from 1940-1948.



Obie Jackson

During this time the house burned down when Obie was around 9 years old. The family moved to Phoenix and lived with Aunt Pinky (Jackson) Willis, who was Amanda’s oldest daughter, until the house was rebuilt in Gilbert. Obie was baptized in Phoenix under the leadership of Bishop Clark Sr. and Aunt Pinky was the mother of this church. When the house was rebuilt on Gilbert and Cooper Road, he was about 10 years old. He would walk from Gilbert to Arizona Avenue to catch the Greyhound Bus. He attended a Church of God in Christ on Morales. His father would bring him to the Blue Front Café on Saragosa Street and Ethel Lee Jones, the owner of the café, would watch over him.

During that time he visited Aunt Emma (Jackson) Arbuckle. He would buy lunch at Harris and Lee Barbecue which was on the west side of Arizona Avenue next to Po Boy’s gas station. He would take his lunch to Aunt Emma’s house to eat it. While visiting her he would see Zora Bell Folley and James Walter Arbuckle. They would put boxing gloves on and spar for hours at a time. Jimmy was very fast with his hands although he was small in stature. He could pick 500 pounds of cotton per day. He went to the service, was wounded and came back disabled, but he and Zora were both very competitive and trained every Sunday.



Obie Jackson and his children on Washington Street

Obie's father died when he was 12 years old and in 1949, his grandparents moved Obie and Horace to *Southside*, where they lived on Delaware Street. Obie recalls their home: "It wasn't very much of a house...when we bought the house, it had three rooms. It was an old house, and we had to put it together." Their floor was concrete, and they had running water after the sewer line was put in. After his grandmother passed away when he was 13 years old, Obie's Aunt Emma (Jackson) Arbuckle, Aunt Hazel, Aunt Josephine Jackson, and Aunt Evelyn all contributed to his growing up. Aunt Emma took charge of his life after his grandmother's passing. Obie credits his Aunt Emma with curing him from double pneumonia. During this time his brother, Horace, had enlisted in the service and was a Paratrooper. He later got his doctorate and became a teacher. Dr. Horace Jackson is now retired and lives in Riverside, California. Horace has four children.

Obadiah was friends with the Turner and Payne children. Obie attended Booker T. Washington Elementary School in Mesa, and Chandler High School. He played football in high school and married Charletta Jones in 1956. They lived in *Southside* until 1974 and have five children. The Jacksons now live in Phoenix and Obie runs his own real estate business.

Obie recalls his family boiling a lot of their food because they lived out in the country; they had a wood stove. Yet, "Sometimes, on Sundays, we'd fry because of fried chicken and stuff like that." Red beans, rice and cream style corn were usually served with the chicken. The Jacksons would do their shopping at Liberty Market in Gilbert. They had their own chickens and pigs, and Amanda made homemade sausage. There used to be a lot of catfish in the canal off of Cooper and Elliot Roads, and Amanda would cook them in a pressure cooker.

KEMP-WOODS FAMILY



*Gordon and Valerie Kemp
in Phoenix, 1954*

teacher, had one child — Glen LaVon. Gordon and Valerie divorced when LaVon was young.

Valerie, daughter of Robert and Alberta Sturgeon, came to Chandler sometime before LaVon was born. She'd visit her grandfather Nathan Johnson Harris, and babysit the children of celebrity guests of the San Marcos Hotel. Growing up, LaVon travelled between Chandler and Oklahoma City, Oklahoma, often. She'd go to either Chandler or Oklahoma City in the summer, and then attend school in the opposite city. In Oklahoma City, LaVon resided with her paternal grandparents, Gaberial and Glen Celestine Kemp. There, she attended Orchard Park School. In 1948, LaVon moved to Chandler to stay and was a student of the Goodyear School, Chandler Junior High and Chandler High School.

The Saragosa Street home LaVon grew up in had four rooms. There was a kitchen, front room, bedroom and bathroom. She slept on a day bed in



*LaVon poses with her mother,
Valerie, on Saragosa Street.*

Born in Oklahoma City, Oklahoma, in 1944, LaVon Woods has a long history with *Southside*. Her great-grandfather, Nathan Johnson Harris, owned and ran the barbecue café on Saragosa Street. Her grandmother, Alberta Sturgeon Jacko, was raised in Oklahoma, but came to Chandler to visit her father and took over the barbecue café upon his death in 1957. LaVon Woods' parents, Gordon Kemp and Valerie Sturgeon, met during high school in Oklahoma and married in 1943. Gordon, a butler, and Valerie, a

the front room. There was not a dining room, as the family mostly ate at the barbecue pit. Alberta worked sixteen to eighteen hours a day at the barbecue pit. LaVon's task was to fill the pop box, a hut with a lock on it: "When the pop trucks would come, he would unlock that, and they would put the pop inside there stacked up, Pepsi here and something else there, Nehi. Strawberry, grape, orange, and I think they had had a root beer."

LaVon started cooking at the age of 10, making biscuits. She recalls people in *Southside* sharing their food:

“Other people in the neighborhood had gardens, and they would swap out vegetables sometimes. She (Alberta) didn’t do tomatoes, but Miss Ester across the street did. They would sometimes share. I remember grandma used to can, and that is something I didn’t learn to do, and I wish I had. They would go to whoever had gardens, and I remember Miss Willie Mae had a garden; several of the ladies in the neighborhood had gardens, and after they did whatever they were going to do, they would share with the other neighbors.”



LaVon and Gene Woods’ grandchildren

In 1959, LaVon married one of her neighbors, Gene Woods. They had three children and several grandkids. LaVon and Gene eventually divorced, and she moved to cities in the Valley. Still, Chandler was home, and LaVon now resides back in *Southside* on one of her great-grandfather’s properties.”

“My grandmother prepared this dish at least once a month. As a child, I hated to see or smell the onions or the okra, but as I grew older, I understood the important of vegetables in my diet. The thing that I love about our neighborhood was the closeness of all the residents. Nationality was not important; we all loved and respected each other. Many of these friendships are still intact, even though many have moved from the area. We (the residents on Saragosa Street) hold a Saragosa Street party during the month of October to renew the bonds. Many of those who were a part of the planning committee are ill or have passed on. So, no party has been planned for this year.”



Okra Gumbo

The Kemp-Woods Family

Okra, fresh or frozen, 2 lbs.

Yellow corn, whole kernel
frozen, 2 lbs.

One large can stewed tomatoes

1 medium onion, or 4 green onions

Salt and pepper to taste

1 tbsp. sugar

1/2 stick of butter

Dice onion.

Melt butter in large skillet or pot. Add the onion and cans of tomatoes, salt, pepper and sugar.

Simmer for 5 min, or until onion is transparent. Add okra and corn.

Cook on medium, until okra is tender.

Serve over rice.

Variations: Add shrimp or diced chicken during last 5 to 7 minutes of cooking.

“Mama Glen’s” Pancakes

The Kemp-Woods Family

3 c. flour
1 tsp. salt
2-1/2 c. milk
1/4 c. oil
7 tsp. baking powder
2 tbsp. sugar
2 eggs
2 tsp. vanilla
* Use more milk, if needed,
for desired consistency

In a large bowl, sift together flour, baking powder, salt and sugar.

Make a well in the center of the dry ingredients, and pour in the milk, eggs and oil. Mix until smooth. Add flavoring at the end.

Heat your grill or skillet over medium heat. Pour one scoop of the batter onto the grill.

Brown until bubbles form and burst on one side, and then turn. Don’t mash the pancake.

Serve hot with butter and syrup.



“I made this for my children and their children when they became parents. We all gather around the holiday season, and they sat around opening gifts and waiting for the hotcakes to be ready.”

Hotcakes

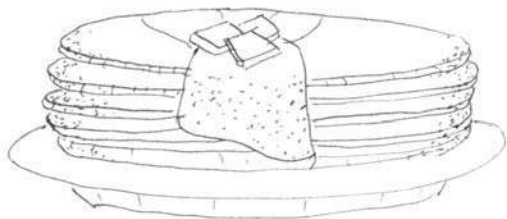
The Kemp-Woods Family

3 c. flour
4 tbsp. baking powder
1 tsp. salt
3 c. milk
1/4 c. oil
3 tbsp. vanilla
3 eggs

In a large bowl, mix flour, baking powder, and salt. Make a well in the center and pour in milk, eggs and oil.

Add vanilla and mix until smooth.

Heat griddle or skillet over medium heat. Pour 1/4 cup of batter for each cake.



CELIA LARA AND ABIGAIL OVERHOLSER



*Celia, Antonia and
Abigail in Chandler,
February 1981*

Celia lived in Chandler for 38 years, in *Southside* on Morelos Street. Her sister, Abigail, came to live at Morelos Street also. Below, they share their stories and their recipes.

CELIA LARA

We, Jesús and Celia Lara, arrived to Chandler on April 4, 1960, with four children: Emma, Lupe, Jesús Jr. and María Elena. While in Chandler, Toni and María Teresa were born.

At the time, all attended the Winn School for first and second grade. All of them graduated from high school in Chandler.

My husband worked in the gin with potatoes at the silos in '65 until he died in Tempe at the Capitol Foundry. We attended St. Mary's Catholic Church. Everyone got married there, and still, three of my children live in Chandler. My family liked this recipe a lot since they were young.



*Celia and Jesús Lara at
St. Mary's, 1969*

Chilaquiles

Celia Lara

12 corn tortillas

Ground red hot pepper,
"Chile colorado"*

Cheese

Onion

Sour cream

Olives

* The hot pepper can be
hot, sweet or medium, as
desired.

Fry the tortillas in oil until golden brown.

Prepare the red pepper with water, garlic and salt.

Grind the cheese.

Finely chop the onion.

Place in a pan the tortillas in pieces.

Put a layer of tortillas, and top it with cheese and onion. Top with another layer of tortillas with cheese and onion.

Then, place another layer of the same thing.

Finally, add the hot pepper.

Bake in the oven for 15 or 20 minutes and add more cheese, onion and olives. Garnish with sour cream when serving.

ABIGAIL OVERHOLSER

My sister Celia Lara was the first person in our family to live in Chandler on 101 E. Morelos Street. The Salvation Army building was behind the house. I remember that I used to walk my nephew and my sister's grandson to the child care that was located at The Salvation Army building. I began to volunteer in 1998, after I was put on work restriction, and I am still volunteering at this present time. I am proud to live in the neighborhood near Hartford Street, where one of the oldest trees still remains standing in Chandler. Many years ago, this tree's picture was placed on Arizona postcards. Even though some leaves have fallen off, it still stands tall and strong like if it was defying its old age.

History of the *más que quick* salsa: The name came from an incident that occurred when my family was invited to a Mexican celebration. Each family was to bring a platter of food to share. When we arrived at the party, my sister realized that she had forgotten the salsa she had made, so I told her, "Don't worry, Antonia, I will make a salsa so delicious, and it is this easy to make *más que quick*." This is how the name of the salsa came about. This recipe has been very popular for it is the most requested item to take to every potluck I am invited to.



Salsa más que Quick

Salsa más que Quick

Abigail Overholser

3 fresh jalapeños (chopped)

3 fresh yellow peppers
(chopped)

1 c. cilantro (cut)

28 oz. can whole peeled
tomatoes

Salt (to taste)



Put in blender: jalapeños, yellow peppers, salt and tomato juice from the tomatoes. Blend on high speed for about one minute.

Add tomatoes and cilantro into blender. Give the blender three 1-second pushes to mix ingredients together (You do not want to over blend ingredients).

You can serve this salsa with chips, for *enchiladas*, for *chili con carne* or simply as salsa. It can be frozen in small portions, so it can be used on another day. It's very delicious in *burritos*.

MORALES FAMILY TOLD BY RITA (MORALES) ARVAYO

Our dad Ramon Morales was born May 6th, 1915, in Hayden, Arizona. As a child, he lived in Tempe, Arizona. Our mother, Sofia Baldenegro Morales, was born in Casa Grande, Arizona, on July 10, 1919. She lived in Chandler all of her life. Mom and Dad got married on June 10, 1941. Dad joined the Army in 1942, and served his country till February 5, 1944. He was a very proud veteran. After Dad's return from the Army, he mostly worked as a farm laborer. He worked at the Dobson Ranch, which was off Alma School Road and Baseline. He also worked for the Ellsworth family here in Chandler. Later in life, Dad worked as a janitor at Chandler Regional on McQueen Road. He also worked at Williams Air Force Base. In 1950, Mom and Dad bought their first and only home, which was at 372 S. Washington Street. There, they raised nine children. All of the kids went to St. Mary's Catholic School in Chandler. Some, but not all, went to Seton High or Chandler High.

Mom worked awhile at Steel's Bakery. She also worked at Tempe St. Luke's Hospital and at the Peacock Restaurant. After that, she became a full-time homemaker. Dad retired from J.C. Penney's store, located on Ray Road and Arizona Avenue, at the age of sixty-five. They owned their home from 1950 to 2006. Before Mom and Dad died, thirty-five grandchildren, seventy-five great-grandchildren, seventeen great-great grandchildren were born.

Mom died at the age of eighty-seven years. She passed on March 25, 2007. Dad died at the age of ninety-five years; he passed on August 10, 2010.



The Morales Family

Dad was a volunteer fireman under George Knight, Sr. He also was an emergency patrolman in 1954.



*Raymond Morales'
Emergency Patrolman
card*

My brothers are Ramon Jr., George, Mariano, Mike and Ernie. My sisters are Gloria Santa Cruz, and Maria Susie.

Sophia's Carne Adovada

Morales Family

12 Pork ribs, boneless

3 14-oz. Bueno Chili Paste,
hot or mild

2 heads of garlic, minced

1 tbsp. oregano, crushed

1 tbsp. garlic salt

Salt to taste

Mix all ingredients except pork together. Rub mixture on ribs. Place in pan and cover with foil. Refrigerate overnight.

Cook in oven at 350 degrees, 3 to 4 hours.

NICKELL FAMILY TOLD BY CHARLES NICKELL



*William and Mary
Nickell in their
Southside yard*

In 1936, the William Nickell family relocated from New Mexico, to Chandler, Arizona. The family consisted of William (Bill), Mary, and three sons: Billy Vern, the oldest, was fourteen, Bobbie L., seven and Charles Linton, four years of age.

Their first home was on North Dakota Street, just west of Chandler High School. Later, the Nickells moved to what was then known as Goodyear, for William's employment with the Boswell Company's 8,000-acre ranch as a *zanjero*, a worker who transfers water from canals to fields, as needed.

In 1945, the Boswell Company sold their land to Mr. Hanna, and relocated to an area near Peoria, Arizona. The Nickells, wishing to stay in the Chandler area, decided to stay in what was renamed Ocotillo in 1945 from the original name of Goodyear.

In 1946, the family, minus Billy Vern, who, after graduating from Chandler High, had enlisted in the Army Air Corp in 1940 to become a pilot, again moved; this time, to Kesler Lane in *Southside*. William worked for a time for the Vaughn Lumber Company in Chandler, and later had his own painting contracting business until his passing in 1955.



*Charles (Chuck) Nickell poses
with model airplanes on Kesler
Lane.*

Charles (Chuck) continued residing on Kesler Lane until his marriage in 1961. Bob married prior to his father's passing in 1955. Their mother, Mary, continued to live on Kesler Lane until 1965, when she moved to Tempe to be nearer to Chuck and his wife Mary.

The three Nickell boys, Billy Vern, Bobbie Lee and Charles, all graduated from Chandler High School; Bob and Chuck also graduated from Arizona State University. Billy Vern retired from the Airforce in 1960 after serving many missions around the world in World War II and on the Berlin Airlift in 1948-1949. Billy continued flying as a commercial pilot for another seventeen years with 20,000 hours of flying time. Bob served twenty years in the Arizona National Guard, retiring from the guard headquarters with the rank of Major. He

worked as an engineer for Motorola until his retirement. Chuck worked in the business world for several years and 29 as an educator in Arizona (five years in Chandler) and California before retiring in 1996.

Mom's Meatloaf

The Nickell Family

Mix all ingredients together. Bake at 350 degrees for 1-1/2 hours.

1-1/2 lbs. ground beef
1-1/2 c. bread crumbs
1 egg
1/2 c. milk
1/2 c. tomato sauce
2 tsp. Worcestershire sauce
1 tsp. mustard
1/2 tsp. allspice
1 tsp. salt
1 onion, chopped
1 heaping tsp. baking powder
2 cloves garlic, minced
2 pieces celery, chopped
1/2 bell pepper, chopped



Osgood Pie

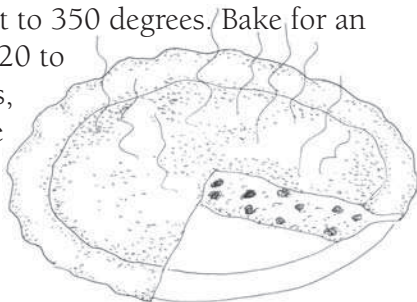
The Nickell Family

Preheat oven to 400 degrees.

2 eggs, separated
1/2 cup butter
1 cup sugar
1 tsp. cinnamon
1 tsp. allspice
1 tbsp. vinegar
1 cup toasted pecan halves
1 cup raisins
1 tsp. vanilla
1 (9-inch) unbaked pie shell

In a separate bowl, cream butter and sugar. Add egg yolks and spices, vinegar, nuts, raisins and vanilla. Mix until well blended.

Fold in egg whites, pour mixture into prepared shell. Bake for 10 minutes, and reduce heat to 350 degrees. Bake for an additional 20 to 30 minutes, or until pie is set.



True Hungarian Goulash

The Nickell Family

3 tbsp. margarine

6 large onions, chopped

4 lbs. beef stew meat

3 tbsp. paprika

1-1/2 tsp. salt

Melt margarine; add chopped onions and cook until golden.

Add beef, paprika and salt. Stir and cover. (Do not add any liquid).

Simmer until beef is tender, about 2 hours.

SCOTT AND VIRGIE MAE PAYNE FAMILY



Scott Payne



*Virgie Mae
Payne*

Scott and Virgie Payne grew up in the same community in Sulphur Springs, Texas. Scott was a sharecropper and Virgie, a home maker. She shared farm chores with her husband as well as her children, when they were old enough or strong enough to do the work. But Scott became disillusioned with sharecropping and decided to move to Arizona with his seven children. He wanted a better life for his family and dreamed of owning his own farm. He had a brother who was retired from the military and always encouraged him to come to Arizona. Finally he contracted with a rancher in Eloy who needed cotton pickers.

In 1942 in the dead of winter, the Paynes and other families from Greenville, Texas, packed into a covered cattle truck. His eldest daughter, Ruth, recalls that her grandmother packed a lot of quilts for the children. Scott made some heat with a coal bucket. They stopped at Amarillo, Texas to buy breakfast. In those days of segregation, they were only allowed to buy food from the back of the grocery store.



*Grandparents Jasper and
Minnie Payne*

In Eloy, they set up two tents near the Gila River, one for sleeping and one for cooking. Pete "Ocie" Payne recalls that "I was about six years old and I remember that all I could see was cotton and tents. White tents. Cotton everywhere. It was dusty and cold." Ruth recalls that the stalks were long and leaves all dried, ready for picking. Everyone had a cotton sack and the children were given gunny sacks. Picking Pima cotton was difficult because the fibers were so fine, but it paid \$6 per hundred pounds. Ruth remembers that it took a child all day to pick half of that.

The family picked cotton until April of 1942. The family earned enough money to purchase a 1929 Model A Ford. Compulsory school laws and an aspiration to educate his children brought Scott and his family to the Chandler area. Bill Little, a rancher on Chandler Heights Road, needed laborers for his farm. He hired the Payne family to live at his ranch. Their dwelling was an old adobe store building in front of a canal, divided into two sections, for two families.



*"Ocie" Payne, 21
years old*

Since there were no schools available for black children in Chandler at that time, Scott enrolled his children in the Booker T. Washington Elementary, an all-black school in Mesa, which went up to 8th Grade. In 1943 the Payne children began attending the Goodyear school when it opened for African American children. Ruth, the oldest, stayed two years in 8th grade because her father didn't want her to go out in the fields. Ruth, Coy, and Morrie rode the Sun Valley public bus line to George Washington Carver High in Phoenix. In 1944, Scott found an adobe and wood frame house on Saragosa Street which he rented for \$10 a month. Ocie remembers, "I don't think we had any electricity in that adobe section... At night we just went and got in the bed... We didn't see too much because we had no lights, nothing but a kerosene lamp."



Scott Payne tending his garden

Eventually in 1950, they moved to Colorado Street, where Scott and his children built the house block by block. By 1954 his younger children could attend Chandler schools because desegregation had occurred.

His daughter, Morrie aspired

to be a nurse. The rest of the siblings worked to help provide for her tuition because Scott could only pay for one child to attend college. Ruth and Coy eventually attended college as well. Morrie is now deceased but Ruth, Coy, James, Willie Ruth, Pete, John, Wilmer and Charles are still living. Scott and Virgie Mae's oldest son, Coy, eventually served as Mayor of Chandler in the 1990s. Looking back at his childhood, he recalls:



*Coy Payne (top), Charles
Payne (top right) with Boy
Scout Troop #246 at Winn
School*



*Ruth Payne Franklin (right)
and friend Erlene*

"My mother had culinary expertise that was demonstrated by her being able to go into a kitchen that was often bleak and had little or no resources for meal preparation, but because of her imagination and experience, she could really produce a meal out of nothing, that would be just delectable to the

family. My memory of my mother's expertise is indelible and remains with us even today."

Scott and Virgie Payne's oldest daughter, Ruth, provided a poem reflecting on food and her family, and son Coy reflected on his mother's Sunday dinner, and provided a family recipe.

Black Eyed Pea Sandwich - Ruth Payne Franklin

For cotton pickers and school lunches.

Mashed cooked peas.

Add other things pickles, pepper and salt.

Chop onions red pepper mixed spread Miracle Whip on bread

It's filling for hungry folks.

Add a big bottle Barq's root beer.

Good eating and drinking.

If you made enough money to buy the root beer.

Mama's Sunday Dinner - Coy Payne

It was so delicious; none of the family members can remember how she made it.

She bought a roasting hen. She baked it, basted it in butter, and placed it in the old roasting pan. It was carefully watched and slowly cooked. The giblets, neck, gizzard, and liver were boiled until tender. She added cornbread mixed with chopped onion, celery, and toasted bread. Then added the boiled gizzards, liver, four eggs, and browned butter. She placed it all in a bowl and mixed it to her liking. It was placed into a pan to bake until nice and brown. Measuring was done by guessing a pinch, a handful of this or that-salt, pepper and sage to taste. It is hard to give Mom's amount; hers was done on feelings. Lots of love. The best Sunday dinner ever.

Wagon Wheel Chili Casserole - Coy Payne

"We're a family who likes to eat
But cooking is not our favorite treat
This little recipe is easy to make and
Healthier for you than chocolate cake.

So make it, enjoy it and lose weight too
It's quick and oh so easy to do."

Wagon Wheel Chili Casserole

The Payne Family

8 oz. uncooked wagon wheel
pasta
1 lb. lean ground beef
3/4 c. chopped green bell
pepper
3/4 c. chopped onion
14.5 oz. stewed tomatoes
8 oz. tomato sauce
1/2 tsp. black pepper
1/4 tsp. ground allspice
1/2 c. shredded cheddar
cheese

Preheat oven to 350 degrees Cook pasta
according to package directions. Drain
and rinse, set aside.

Coat large, non-stick skillet with non-
stick cooking spray. Add ground beef,
bell pepper and onion; cook and stir 5
minutes or until meat is no longer pink.
Drain mixture.

Stir in stewed tomatoes, tomato sauce,
pepper and allspice. Cook two minutes.
Spoon mixture into casserole dish.
Sprinkle top with cheese.

Bake uncovered 25 minutes or until
heated through.

ROJAS FAMILY TOLD BY MARIA ROJAS CHAVEZ



*The Rojas Family in Dr.
A. J. Chandler Park*

My name is Maria R. Chavez. I came from the Rojas Family from Chandler. Looking back to my memories of Chandler, I have to look at my present life to see to see it clearly. Lots of memories. Let me share this, and you will see how it connects to the present.

I went to kindergarten at Winn School. My teacher's name was Mrs. Mendoza.

She was young and pretty, but I cried every day that my mother left me there. You see I only knew Spanish. Anyway, years later in 1991, when my youngest daughter started high school in Phoenix, we enrolled in a program called Hispanic Mothers and Daughters. ASU put this program on to encourage girls and mothers to go to college. We would have meetings at ASU, where they would have a guest speaker. Well, at the last meeting, guess who the speaker was? Why, Mrs. Mendoza, who was sitting by me. I didn't know who she was until she said that she that she started at Winn School, first job as a teacher. I literally interrupted her, and we hugged.



*Maria (Rojas) Chavez
poses with her mother
in her First
Communion dress*

Another teacher I remember was my 7th grade teacher. I told him I wasn't going to school anymore because my parents didn't have enough money to send all of us kids to school. Years later, after I had my own family, I looked him up in the phone book. I found him and called him. In our conversations, he told me something I'll never forget. He said that when I told him I couldn't go to school anymore, he and his wife talked about adopting me. I just love teachers; they should be in the book, so their families know the great job they did for us.



*Maria (Rojas) Chavez in
Southside*

The families I remember while growing up in *Southside* from 1946-1960 were the Villas, Vidals, Morales and Granillos. My family lived on Washington and Elgin streets.

My other memory of food was that our mother used to pack our lunches. Well, my mother only cooked Mexican food at home.

For our lunches, she had to learn how to make hamburgers. You see she couldn't make us any *burritos* because the other kids would make fun and look down on us. How funny now everyone wants Mexican food.

In the Mexican culture, they didn't use recipes -- not that I can remember. The popular dish at our house was *albondigas* soup. The meat used was oxtails and a lot of vegetables. I remember there was corn (on the cob), green beans and cabbage.

Albondigas (Meatball Soup)

The Rojas Family

2 tbsp. oil
2 green onions, sliced
2 cloves garlic, crushed
1 tsp. cumin
7 oz. can green chili,
 chopped
1-1/2 tbsp. flour
1 medium onion, diced
1 stalk celery, sliced
Carrots, sliced or baby
1 c. stewed tomatoes,
 chopped
1 tbsp. oregano
2 lbs. ground beef
2 eggs
3 tbsp. flour
1 tbsp. salt
Garlic powder
Black pepper
Oregano
Parsley
1/4 long grain rice (optional)
1 tbsp. oil

Place a large, three-quart soup pot over a medium fire. Heat the oil. Sauté green onions, garlic, cumin, and green chili. Stir in flour.

Add tomatoes, onion, celery, carrots, and mix well. Then, add 1-1/2 qt. water, and stir. Add oregano.

While waiting for water to boil, make the meatballs: Mix ground beef with eggs, flour, and salt; add a sprinkle each of garlic powder, pepper, oregano, and parsley. Combine meat, eggs, flour, garlic powder, salt, and pepper, into a blend. Form the meat, blend into balls, but do not brown. Shape the balls the size of an egg yolk or a large round olive.

Drop the meatballs into boiling soup. When all the meatballs are added, if you want to add rice, begin to brown the rice. Heat the oil in a skillet over a medium fire, and add the rice into the hot oil and toast. It will turn brown in color.

Add the rice to the boiling broth and meatballs. Let meatballs boil for 20 minutes. Then, turn heat to low, and simmer for another 20 minutes. Taste to adjust seasonings of salt and pepper.

MIGUEL JR. AND CARMEN VIDAL FAMILY



Miguel Jr. and Carmen at their wedding in 1937

Miguel Vidal Jr., one of Miguel Vidal's four sons, was born in Sonora, Mexico, and came to Chandler at the age of twelve, with his parents and siblings in 1920. His wife, Carmen, was born in 1915. She came from Chihuahua, Mexico, with her parents, Sylvestre and Juanita Almanderiz in February of 1917, arriving in Columbus, New Mexico. Miguel Jr.

and Carmen met in Chandler and got married on July 18, 1937. In Chandler, Miguel Jr. worked on farms, helping with the irrigation. Carmen worked part-time in the fields, and later worked at The Peacock Chinese restaurant. They had nine children: Anita (Rosales), Avel, Rachel (Cedillo), Miguel, Roberto, Evah, Jenny (Salzman), Esther and Elizabeth (Tejeda).



Rachel, Anita and Avel, 1942



Roberto and Evah, 1956

In the 1940s, the family lived on Saragosa Street. The children attended Winn School, and they lived in the home used by the janitor, their grandfather Miguel Sr. The kitchen had a dirt floor, icebox and wood stove. Elizabeth remembers being able to play on the merry-go-round and swings at Winn's playground. Later, Miguel Jr. purchased a corner lot on Washington and Elgin streets. He bought an old barrack that housed Japanese internees at the Gila River internment camp during World War II. The building was large, and divided into three rooms, but it cost more to move than to purchase. Anita recalls the home:

"We had an outhouse there because they didn't have a sewer line. Then, he (Miguel Jr.) moved it (the bathroom) inside and divided the first two rooms. Mom had a sewing machine there and real long kitchen and the area left over was a bedroom. The dining room was before the kitchen, and then, he (Miguel Jr.) added two bedrooms."

The Vidal children began working at a young age. Anita ran errands for the owner of Ortega's restaurant on Chicago Street. Rachel worked at Ortega's as a waitress. They didn't make much, but Miguel Jr. and



The Vidal Family

Carmen let them keep it to buy their own clothes. While in high school, Miguel Jr. took three of the children to work in the fields in California during the summer. Miguel Jr. and his family continued to be active in the Free Methodist Church. Rachel was the secretary of the congregation and secretary and treasurer of the church's youth group.

Eventually, the barrack home on Washington Street was torn down and replaced with a smaller, two-bedroom home. The family still owns the lot. Carmen Vidal passed away there in 2002.



Phillip Westbrooks

Esther Vidal's son, Phillip Westbrooks, was born in February of 1961. He grew up in the Vidal family home on Washington Street. After graduating from Chandler High School, he attended Arizona State University. There, he received his bachelor's degree in Political Science and a master's degree in Public Administration. Phillip later earned his Doctorate in Higher Education at Nova Southeastern University. He served as a Councilmember from June 1998 to June 2004, and as Vice Mayor from

2004 to 2006. Reflecting on *Southside*, he remembers, "My memory of the neighborhood of Washington (Street) and Elgin (Street), or *Southside* as we referred to it back then, was an area that truly resonates the meaning of it takes a village to raise a child. Growing up in the neighborhood as children, we understood that adults were respected and were able to discipline children if needed. The families in the neighborhood would look out for the safety and well-being of others. We knew all the families in the neighborhood and would go to school and play together as children and youth. The families took pride in helping each other and raising the children to be respectful and courteous. There was a strong sense of neighborhood pride and togetherness; families would help each other with sharing resources such as food, clothes, and other necessities."

The Vidals prepared a variety of food, using a gas stove, once they moved to Washington Street. They used a *molcajete* (mortar and pestle) to grind chiles, and Anita still has one for garlic, tomatoes and peppers. The first thing the Vidal girls learned to make were *tortillas*. Miguel Jr. did the grocery shopping at Wright's and Bashas, supplementing their meals with fruits and vegetables from his garden (apricots, green onions,

corn, chiles, tomatoes garlic and zucchini) or the fields. Both Miguel Jr. and Carmen cooked; the following recipes come from them.

“When we were growing up on Washington Street, a big family of nine children, Mom and Dad worked hard to feed all of us. My father always brought home flour, beans, rice and other needed staples. We never went hungry. We had some prickly pear cactus growing along our back fence (called nopales in Spanish). Mom would cook them often for our meals. She would serve them with scrambled eggs or just plain like a green vegetable, but mostly with red chili gravy — using flour, powdered red chili, and water, browning the flour a little, then, adding the chili powder and water, salt, pepper and garlic. And with beans and tortillas, that was quite a meal.” – Anita (Vidal) Rosales

Nopales (Prickly Pear Cactus Pads)

The Vidal Family

Scrape the thorns off both sides of the cactus pad with a knife. Wash pads and cut into 1/2-inch sized pieces.

Prickly Pear Cactus pads,
small and green

Cook in a pot of salted, boiling water for 30 minutes. Drain cactus pads.

Oil

Heat oil in a frying pan. Brown the cactus pads, and add onion and garlic.

1 onion, chopped

Minced garlic to taste



“Our dad Miguel Vidal II made this soup for us. It was a great treat for us kids when Dad would cook. Since he made it mostly when it was cold, it would not only warm our bodies, but also our hearts. With it, we would get his homemade biscuits. One of my cousins would make it a point to come over whenever he would make it.” – Rachel (Vidal) Cedillo

Potato Cheese Soup

The Vidal Family

Peel and cut potatoes in approximately 1-inch pieces. Boil until tender.

4 medium potatoes

2 roasted green chiles or
canned ones

Peel roasted chiles, and cut. Add to potatoes, and simmer for a minute or so.

1/2 c. grated cheese

Add cheese and seasoning to taste.

Salt

Pepper

Onion

Garlic salt

Papas con Chorizo

Elizabeth (Vidal) Tejeda

Potatoes

Cooking oil

Chorizo

Onions

Cut potatoes into quarters lengthwise then sliced into a 1/8-inch.

Fry potatoes in oil until halfway cooked.

Add chopped onion and chorizo.

Cook until potatoes and chorizo are fully cooked.

Can be eaten as a side dish or rolled into flour tortillas for burrito.

WATERFIELD FAMILY TOLD BY INEZ WATERFIELD-BOWSER



*Noel and Dida Waterfield on
Kesler Lane in the 1950s*

along Pecos Road. Yes, we swam in it. Our water came from a well, located along Kesler behind a Gulf station. We paid our water bill there, too.

My aunt and uncle, Ruth and Chris Boel, lived across the street from us, and my Aunt Laura Payne lived just down the street. Our life-long friends, Frank



*Inez with her mother and the
Boel family on Kesler Lane*

and Melba Perez, lived next door. As a child, probably around 10 years or so, I would manage to go over to visit Melba just as she was making tortillas. Oh, so good! She always invited me to sit down and help myself as they came off her griddle and put butter or avocado on it. We remained life-long friends, and I still talk to their grown children, sadly to say, mostly at funerals, and we usually talk about our happy times on Kesler Lane.



*Joe and Nola
(Waterfield)
Billetdeaux, 1956*

Date Pudding — This recipe was given to my family by my aunt Ruth Boel, who came to Arizona. It is one of our favorites, and I make it every Christmas. It's delicious with whipped cream.

Date Pudding

The Waterfield Family

1 lb. dates, pitted
1 c. boiling water
1 tsp. baking soda
1 tbsp. shortening
1 tsp. vanilla
1 c. sugar
1 egg, beaten
1/4 tsp. salt
1-2/3 c. flour
1/2 c. chopped nuts

Cut dates into strips.

Add shortening to dates in a large bowl.

Pour boiling water over dates and shortening.

Add baking soda, vanilla, sugar, egg and salt. Stir.

Combine nuts and flour. Add to batter. Beat well. Batter will be very thin.

Grease tube pan or 9" x 13" pan. Bake at 350 degrees for 40 minutes. The cake will be very moist. Serve with Cool Whip.



Ruth and Chris Boel

Cowboy Cookies

The Waterfield Family

1 c. granulated sugar
1 c. brown sugar
2 sticks butter or oleo
2 eggs
1 tsp. vanilla
1 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. peanut butter and stir
 'til mixed
2 c. flour
2 c. oats
6 oz. chocolate chips
3/4 c. pecans (optional)

Cream butter and sugar together. Add eggs, vanilla, baking powder, baking soda, salt and peanut butter.

To the butter/sugar mixture add flour, oats, chocolate chips and nuts.

Measure out with 1/4 c. scoop. Leave plenty of space between each cookie. Bake cookies at 350 degrees for 10 to 15 minutes on parchment-lined cookie sheet.

WILLIE AND SARAH ELLEN WOODS FAMILY TOLD BY WILLIE ESTHA WOODS-PAYNE



Willie and Sarah Ellen Woods

In a “canvas covered truck” in 1944, we made our first trip to Arizona. We came for a period of time to pick cotton. I had not finished high school. Though my dad, Willie Woods, wanted us to stay, my mom insisted we go back to Texas so I could graduate. So, we went back home

In May 1947, I graduated from Patterson High School in Dekalb, Texas. A few days after that we headed for Arizona by train. For me, it was very sad because I was leaving my friends. We arrived at the Chandler railroad station. My first view were tumbleweeds rolling lazily across the yard of the train station.

We left the station headed south on Arizona Avenue to our first home located at Arizona Avenue and Chandler Heights Roads, southeast corner. Our “new house” was a converted military barrack purchased from the Williams Air force Base by the cotton growers in the area. We had no furniture. The floor served as our table. I lived there for a while with my family, but soon left to live with a cousin in the city of Chandler on east Saragosa Street. This was so I could have better work opportunities. Soon after that my family moved to Chandler and rented a house.



*Willie Estah Woods-Payne and
LaVerne McClellan*

In 1950, my dad purchased a lot in the Dobson Addition and built a house where we lived. The total members of my family at that time were six: Daddy, Mother, two sisters, myself and a baby brother. Later, three more sisters (one died at birth), and a brother were born.

This recipe is from my mother’s (Sarah Ellen Woods) kitchen. She baked this Happy Day Cake on many occasions. It was my favorite. We hope you enjoy it!

Happy Day Cake

The Woods Family

2 1/4 c. cake flour

3 tsp. Calumet baking
powder

1/2 tsp. salt

1-1/2 c. sugar

1/2 c. shortening or stick of
butter

1 c. milk

1 tsp. vanilla flavoring

2 eggs

Measure shortening or butter into mixing bowl.

Mix in dry ingredients.

Add 3/4 c. milk and mix until flour is dampened.

Beat 2 minutes. Add eggs, vanilla and remaining milk. Mix well.

Bake at 375 degrees for about 25 minutes.

Chapter Three

In the 1980s, the face of the city slowly began to change. Farmland in the northern and western sections of Chandler disappeared as subdivisions and shopping centers appeared, spurred by the growth of manufacturing companies in that area. Intel built its first plant in 1980, and by 2010 had added three more. Chandler enticed the Milwaukee Brewers for spring training with a stadium in the Ocotillo area in the mid-1980s, although the team soon moved on to greener ball fields. As the population grew, the City quickly constructed more parks, opened a large downtown library and branches, and expanded other services. In the late 1980s residents could finally attend concerts at a new Center for the Arts, enroll in local college courses with the opening of Chandler-Gilbert Community College, and admire the newly renovated historic San Marcos Hotel, the first Chandler building added to the National Register of Historic Places.



Mayor Coy Payne,
1990-1994

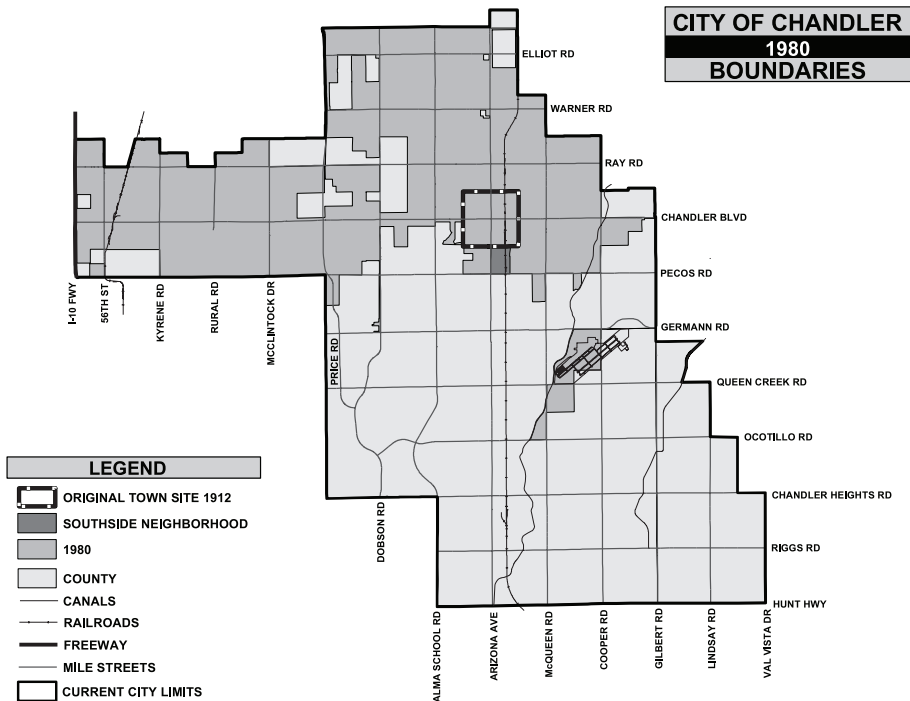
In 1990, former *Southside* resident Coy Payne won the mayoral election, becoming the first African-American mayor of Chandler, and in Arizona. Coy had grown up in the neighborhood. After returning from the Korean War, he utilized the G.I. Bill to attend Arizona State University. There he received a degree in Education in 1958. He returned to Chandler and at various times taught at Winn School, Denver (San Marcos) Elementary School, and Chandler Junior High. While he was teaching, he devoted himself to the community and worked with Mayor George Nader. From there he was appointed to the Human Relations Commission, then Chairman of the Housing Authority. Starting in 1982, Mayor Payne served eight years on the City Council. In 1990, he ran for mayor:

"I won the election. I guess some people were calling me 'Landslide Payne' because I overcame my opponent (Jane DeComb) by a vote of 2 to 1... The people of Chandler gave me that opportunity. They did not look at the color of my skin, nor my ethnicity, they did not see me as anything but a person who could do a job."

During his tenure, Payne supported the creation of more parks and recreation for the community, promoted public safety, negotiated the expansion of Motorola between the company and residents, piloted a recycling program, worked with the Arizona Department of Transportation for more transportation options for Chandler's residents,

and pushed downtown redevelopment forward.

Chandler developed into a “boomburb,” with double digit rates of population growth during Mayor Payne’s tenure and into the 2000s. In recent years Chandler’s borders have expanded south and east to cover over 70 square miles and the population exploded -- from 30,000 in 1980 to nearly 240,000 today. The economic base of Chandler rapidly shifted from agriculture to manufacturing and high-tech industries like Iridium, Orbital and Microchip. Where once fields of cotton and alfalfa stretched as far as the eye could see, rows of homes now rise. The Chandler Unified School district busily added more elementary schools. In 1998, the district opened the second high school in the city, Hamilton High. Two more soon followed. In 2001, a new freeway and the Chandler Fashion Center opened in west Chandler, important elements of the city’s economic growth. Today, while residents may no longer see the Dobson family sheep grazing in farm fields, they can visit the historic heart of Chandler and shop or eat in the restored historic downtown businesses. Even though Dugan’s forty-year old dairy no longer exists to offer tours to groups of excited children, today’s children can tour Chandler historic buildings at Tumbleweed Ranch. Residents can enjoy long-standing traditions like the fifty-five-year old Tumbleweed Tree Lighting, or the twenty-four-year old Ostrich Festival.



Southside

As in other aspects of Chandler's history that still exist, the *Southside* neighborhood still provides a home to families today. During the past three decades, *Southside* has changed immensely. Most of the original families moved out, and new families moved into the homes. Most families rent rather than own homes. While new faces have appeared, the neighborhood has consistently remained primarily Hispanic and African American, as in its beginning years. Neighborhood leader Charles Payne says that a lack of employment caused the younger generation to move out; as the older generation passed away and left the property to their children, the children mostly sold it or rented it out. The area fell to blight and began to experience issues similar to inner cities.



Pentecost Church of Jesus Christ

Mt. Olive Baptist Church, Grace Memorial Church of God in Christ, Pentecost Church of Jesus Christ, and the Free Methodist Church are still in the neighborhood. Membership at the churches mostly consists of people from outside the neighborhood. Coy Payne

stated that in the past, if you didn't attend Mt. Olive, you at least had friends that went there. Once familiar gathering places have disappeared, such as the Blue Bonnet Café, the Blue Front Café, El Mambo, Southside Tavern and the Cozy Café.

Jose Gonzalez, pastor at the Free Methodist Church on Arizona Avenue, said that the neighborhood changed one hundred percent since he came in 1980. The government remodeled buildings, and built new houses. In the 1980s and 1990s the local Circle K became a spot for field workers to gather to pick up a bus ride to farm work that moved farther and farther away.



Neighborhood Cleanup, 1972

Starting in the 1970s, organizations within the neighborhood, the City of Chandler, and Federal Government implemented programs to resolve some of the problems residents were experiencing. For example, a Federal program recruited young men in the neighborhood to participate in a neighborhood clean-up over the summer. "Self Help," a program run out of Mt.

Olive Baptist Church, extends as a secular arm of the church, with a mission to address social needs in *Southside*. Mt. Olive also created an

adult education program where adults could get their GED. Coy Payne remembers being a teacher to his mother, Virgie Mae, because she wanted to learn how to read better. The church held these classes at Denver Elementary (now San Marcos Elementary) and then Chandler Jr. High School, until funding dried up.



Habitat for Humanity Homes along Delaware Street

The City ran arts and crafts programs at Winn School during summers, so children could socialize with one another and have somewhere to go while their parents worked. Classes were held to educate residents about alcoholism, domestic violence, and drugs. In 2005, City Council approved the use of \$235,000 to assist Habitat for Humanity “to acquire property with a goal of constructing five single family homes...that will be affordable for low-income families.” Between 2006 and 2008, Habitat for Humanity built these homes on Delaware Street, Fairview Street, and Kesler Lane. The Salvation Army moved into the old Winn School building in the 1980s, providing social, spiritual and recreation services for the community and the local homeless population.



Children enjoying crafts at Winn School



Homes on Saragosa Street today

southward extension of Washington Street to Pecos Street, mixed use construction along Arizona Avenue, and a new park between Morelos and Saragosa Streets. How such plans will affect the development of this historic neighborhood is unknown, but advocates for the community, such as Charles Payne, are hopeful that redevelopment will bring some of the original families back to the community. He says today, the children still have deep roots in *Southside*. Although the neighborhood will continue to change, the

In the past ten years, the City’s economic development long-range plans have included potential changes along south Arizona Avenue which impact the neighborhood.

Proposed plans have included a

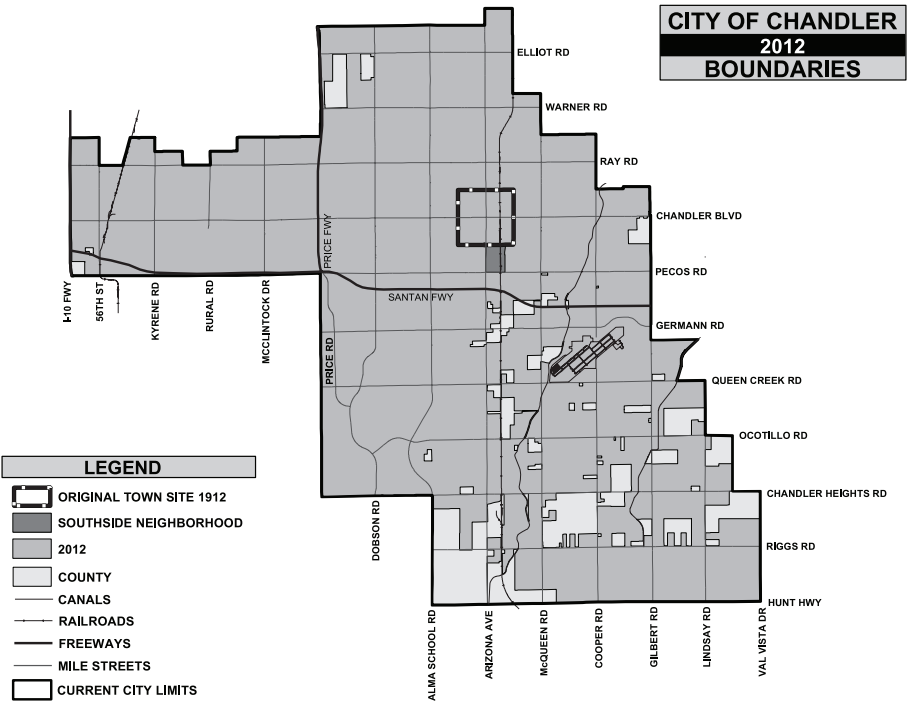


A home on the corner of Morelos and Delaware streets

stories highlighted in this book reveal the deep roots still connected to *Southside*. Today's generation of children will have more stories to tell in the future, and it is our hope that this book will promote a sense of pride in the neighborhood's heritage that all residents can share.



A view of Saragosa Street from the Salvation Army



OTILIA BLUE FAMILY



The Blue Family

Otilia Blue has resided in Chandler for twenty-three years, and she has lived with her family on Kesler Lane for twenty years. She emigrated from El Salvador, northwest Central America, in 1985 to Los Angeles and came to Chandler in 1993.

Otilia's mother's name is Josephina Lopez de Perez and her father's name was Santos Perez. He is now deceased. Her husband's name is Roberto Blue, and he managed apartments and trailer parks. "We are not now together and he lives in Las Vegas, Nevada," she said. Otilia helped Roberto in his work, when he lived in Chandler. She also works for herself at Chandler-Gilbert Community College in cleaning maintenance to help support her family. She has seven children. Five were born in El Salvador and two of her children were born here in the United States. All seven of her children live here in Chandler or in the East Valley. She said, "I have four sons: Herminio who lives in Chandler; Nelson lives in Gilbert; Patrick lives here with me in Chandler; and Larry lives in Chandler. I have three girls: Margarita (oldest) lives in Chandler; Cristabel (second oldest) lives in East Mesa; and Dorothy (youngest of the girls) lives in Chandler." Cristabel, her daughter and a grandson named Joseph were visiting Otilia in her home during her interview.

Otilia's mother lives in El Salvador. However, it seems that Otilia intends to stay here in Chandler, as she became a U.S. citizen in 2007. She is happy here and Otilia keeps busy with her housework and with her church participation in Iglesia de Dios Vida Nueva (Church of God New Life) headed by Pastor Harry Correa. In addition, she has plenty to do with her job at Chandler-Gilbert Community College, and with her shopping at Wal-Mart., "Sometimes we shop at 35th Avenue in Phoenix," she added. For entertainment, she said, "I watch T.V. like Channel 39.1, Telemundo. I see the news, People's Court."

When asked about food, she said, "We like Mexican food and I make it. For festivities, I make typical foods of El Salvador like *tamales*, *pupusas*. *Pupusas* combine corn meal kneaded into a dough, like for *tortillas*, and mixed with white cheese like Monterey or Mozzarella with *Loroca*, a flower from Central America cut up and mixed with the cheese inside a ball of masa or dough." She said, "I purchase our *tamales* at Rancho Market. I also make my own *tamales*. For example, chicken *tamales*

placed in *recaudo*, cooked as *masa*, wrap the *masa* in banana leaves and put to cook. I also prepare *repollo* or cabbage that is thinned out, mixed in warm water with jalapeño chili and with oregano, and served as a cold slaw.” She buys her banana leaves at Food City or El Rancho Market.

When asked about beverages, she said that she makes *atole*, a thick liquefied drink made from corn meal, *canela* or cinnamon sticks, and cashew nuts, cooked with milk. “We also drink hot chocolate. It depends on what we celebrate, if during cold weather, we drink hot chocolate. However, in summer time, we drink *horchata* called *Fresco*, made of rice with cinnamon and *mor’* seed ground up, and we make into *Colado*.” *Frescos* are drinks made from fresh fruits like mangos, oranges, grapes, strawberries, and other fruits and out of cooked rice with cinnamon sticks.

Otilia submitted a recipe for cooking *pupusas de Queso*:



Pupusas de Queso

“This recipe is a typical Salvadoran dish. My family makes it for holidays and special occasions. Different types of fillings such as beans and pork rind (chicharron) can be used with the cheese and stuffed in the *pupusa*. *Pupusas* are typically served with a pickled cabbage salad (*curtido*) and red sauce/salsa (*salsa roja*). This recipe is important to my family because it helps

keep our family traditions and Salvadoran roots alive. This recipe has been passed down from generation to generation. It brings the family together to my home and neighborhood.”

Pupusas de Queso (Salvadoran Stuffed Masa Flatbread)

The Blue Family

2 c. corn (*masa*) flour

1 c. warm water

1 c. soft white cheese (leave
cheese at room tempera-
ture for 1-2 hours)

In a bowl, mix flour with water and knead until dough is soft and smooth. Add a little more water if dough is not moist enough.

Divide dough into four equal balls. Take one of the balls and form it into a small bowl. Add cheese and enclose bowl.

Flatten dough ball into a flat bread-tortilla style. Dough should form a round, semi-thick tortilla. Cook on a greased skillet 2 minutes on each side until masa is cooked.

Serve warm with *curtido* or *salsa roja*.

DERY-CHAFFIN FAMILY
TOLD BY JUNIPER DERY-CHAFFIN

I have lived on Saragosa Street for about five years. Both of my grandmothers were fantastic cooks. They showed how much they cared by cooking food as gifts for their families. This recipe reminds me of when I was young and they were both still alive and would make cookies and other foods for me and my family. I miss them so much. I don't have as much time to cook and bake, but my neighbors and I try to share food every year around Christmas. I am so grateful to have wonderful neighbors who look out for me.

**Ischler Tortellets or
Chocolate Covered
Grandmothers**

The Dery-Chaffin Family

2 c. sifted flour
1/2 tsp. baking powder
1/4 tsp. salt
1 c. unsalted butter
1 c. ground blanched almonds (can substitute walnuts or hazelnuts)
3/4 c. sugar
1 tbsp. lemon juice
Grated rind of 1 lemon
1/2 c. apricot, raspberry, currant, or orange jam
4 oz. semi-sweet chocolate
Blanched (skin removed) almonds for the top

Sift flour with baking powder and salt.
Cut 1 cup butter in small pieces.

Add butter, ground almonds, lemon juice, sugar and rind to flour. Knead with hands until dough is very smooth and fine. Chill for at least 2 hours. Roll small parts between 2 pieces of wax paper to 1/8 or 1/4 inch thick. Keep remaining dough chilled until using.

Cut out with small cutter 1" or 2" rounds.

Bake cookies on buttered and floured sheet in moderately heated oven about 10 minutes. (You have to watch because they burn easily and don't let them get too dark) Remove carefully, they are very fragile. After cooled, put 2 together with jam in a sandwich fashion.

Melt chocolate and 1 tablespoon butter. Beat until smooth. Add 1 tablespoon of hot water if it is too thick. Frost tortelelettes on top and sides (with brush or knife). Put 1/2 almond or almond pieces on top while frosting is still soft.

JOHNSON FAMILY

Earnestine Johnson has attended Mt. Olive Baptist Church for 10 years. She resides in Sun Lakes, south of Chandler. She submitted a recipe for vegetable soup, and had this to say:

“I used to make this soup for some of the mothers of our church. They used to try and count the number of vegetables that was in the soup. It was a joyful time of fellowship for us.”

Quick Homemade Vegetable Soup

The Johnson Family

1 lb. ground beef
1 large onion, chopped
1 can each of corn, green
beans, lima beans, stewed
tomatoes, green English
peas, carrots
1/2 bag frozen okra
1 large can tomato sauce
Salt and pepper to taste

Brown ground beef. Add onions, carrots. Then add all canned vegetables and tomato sauce, salt and pepper.

Add frozen okra last.

Let simmer about 30 to 45 minutes. Serve with cornbread or crackers.

THE SALVATION ARMY



The Salvation Army on Saragosa Street today

The Salvation Army came to Arizona in 1893 with offices in Phoenix and Prescott. They are a church that extends into the community to do social service. The Salvation Army started operating in *Southside* in the 1970s. In the 1980s, the Winn School building was purchased

and the group moved from the southeast corner of Arizona Avenue and Frye Road to its current location. Today they host a free after school program, Breakfast and Bible Study for the homeless, a free summer day camp for children, a community Thanksgiving dinner, and church services. They provide rental and utility assistance, a “hydration station”, and food to the neighborhood.

During Christmas, the Angel Tree program gives children from low-income families a chance to receive presents. Most of The Salvation Army’s funding comes from the kettles accompanied by cheerful bell-ringers during the holiday season.



Children play soccer at the Salvation Army’s after-school program.



Children playing at the Salvation Army’s playground

Major Candi Frizzell, the administrator at the Saragosa Street Salvation Army, says that she has pride in the history of the neighborhood: “Personally, I love being in an historic building. It’s been interesting to see how the building is remembered and perceived.” The staff at the Salvation Army provided several recipes for the cookbook, including their famous donut recipe.

“The Salvation Army served handmade donuts in the trenches to soldiers during World War I. This recipe is famous and was greatly appreciated by the soldiers but doesn’t quite meet today’s expectation of what a donut can be. The other recipes fit into Arizona’s style of eating—past and present.”



Salvation Army Lassie's Donut

The Salvation Army

5 c. flour
2 c. sugar
5 tsp. baking powder
1/4 tsp. salt
2 eggs
3/4 c. milk
1 tub lard

Combine all ingredients (except lard) to make dough. Thoroughly knead dough by rolling smooth, cut into rings that are less than 1/4 inch thick (Salvation Army donut girls used whatever they could find, from baking powder cans to percolator tubes).

Drop the rings into the hot lard, making sure the lard is hot enough to brown the donuts gradually. Turn the donuts slowly several times. When browned, remove donuts and allow excess fat to drain. Dust with powdered sugar.



Cowboy Caviar

The Salvation Army

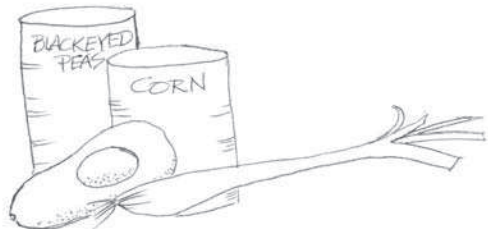
2 tbsp. red wine vinegar
1 1/2 tsp.-2 tsp. hot sauce
1 1/2 tsp. salad oil
1 clove garlic, minced
1/8 tsp. pepper
1 firm, ripe avocado
15 oz. can black eyed peas
11 oz. can corn kernels
2/3 c. thinly sliced green onions
2/3 c. chopped fresh cilantro
Salt
6 oz. bag tortilla chips or 2 cups finely shredded cabbage

In a large bowl, mix vinegar, hot sauce, oil, garlic and pepper.

Peel, pit and cut avocado into 1/2 inch cubes. Add to vinegar mixture and mix gently to coat.

Drain and rinse peas and corn. Add peas, corn, onions, tomatoes and cilantro to avocado; mix gently to coat. Add salt to taste.

Serve with chips as an appetizer or mix with cabbage to make a salad.



Pioneer's Posole

The Salvation Army

2 15 1/2 oz. cans white hominy
2 4 oz. cans green chiles
1/4 c. chopped onions
4 lean loin pork chops, cut into small cubes
1 garlic clove, minced
Olive oil

Combine hominy, chiles, and onions in a medium pot.

Brown the cubes of pork and garlic in olive oil and add to other ingredients.

Simmer slowly, adding water as necessary to maintain a rather thick consistency.

Serve with limes, sour cream, 2 tbsp. diced oregano, radishes, tostada shells, cilantro or onions.



Delicious Diet Taco Chili

The Salvation Army

1 lb. ground turkey
1 chopped onion
2-3 cloves of garlic
15 oz. can tomato sauce
1 small can diced green chiles
15 oz. can stewed tomatoes
4 16 oz. cans of beans (mix and match)
1 packet of taco seasoning
1 packet of Hidden Valley Ranch salad dressing
2 tsp. cumin
16 oz. bag frozen white or yellow corn
1/2 c. water (optional)

Brown the turkey.

Add onion and garlic.

Add the rest of the ingredients one by one.

Do not drain anything. Heat through and simmer.



Navajo Lamb Stew

The Salvation Army

1-2 lbs. lamb or kid*

(freshly butchered preferred)

4 qts. water

4 medium potatoes

1 onion

4 carrots

1/2 c. rice

Salt and pepper to taste

**Rabbit, venison or javelina
may be used in place of lamb.*

Cut meat into large bite-sized pieces (save bones). Clean and pare vegetables. Cut into large bite-sized pieces.

Place meat and bones in cold water and bring to a rolling boil. Add all other ingredients and simmer for 30-40 minutes.

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